

April 25, 1962
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Judges for the Contest are the Air-India Australian Manager, a Representative from the French Government Tourist Office, Advertising Manager of Sunsilk and the President of the Sydney Syndicate of the Haute Coiffure Francaise.

* Fill in this Entry Form

Name

Friend's Name

Your Address

RULES: 1. The photographs should have been taken during the last 12 months.
2. Write on the back (a) Name and address of person in photo, (b) Age. All photographs will be returned by Sunsilk.
3. Decision of the judges is final and no correspondence can be entered into. The contest will be judged on general attractiveness and on the appearance and quality of the hair.
4. Entries addressed to Sunsilk "TWO GIRLS IN PARIS" Contest must reach Box 3359, G.P.O., Sydney, not later than 31st May, 1962. Winners will be announced on 14th July, France's National Day, and all contestants will be notified by letter.
(Entry forms are not required from those States whose laws do not permit them to be used.)

CLOSING DATE FOR ENTRIES: 31st MAY, 1962



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The Australian WOMEN'S WEEKLY

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April 25, 1962

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THE WEEKLY ROUND

● There are many fascinating fragments of history in the stories of Australia's oldest churches (pages 8, 9).

MENTIONED, but not shown, in the feature is St. Peter's Church, Campbelltown, N.S.W.

The story of St. Peter's began on December 1, 1820, when settlers straggled from bark huts in the bush to see Governor Macquarie mark the limits of a settlement he called Campbelltown after his wife, formerly Elizabeth Campbell.

Macquarie chose a site for a chapel and a burial ground. With Macquarie was the Rev. Thomas Reddall, who was to be the first minister.

St. Peter's was opened on June 29, 1823, the third Anglican church in the colony, mainly before a congregation of prisoners.

There had already been a quarrel over the church. Roman Catholic Father Therry was saying Mass under a tree one day when a storm swept away his temporary altar.

Father Therry's flock pleaded with him to use St. Peter's, then only half finished. He did.

Our cover

● Three pretty models show the three lengths you can make the cover handkerchief. Jelena Julius wears the long-line sweater, Wendy Marshall the dress, and Michele Safargy the short jumper. Directions page 12. Picture by Clive Kane.

Mr. Reddall was so enraged at another priest holding the first service in his new church that he threatened Father Therry with all the forces of the law for trespass. The storm blew over.

MRS. C. F. LOWE, of Rickmansworth, England, has written to say that her husband regularly uses recipes from a cookery feature, "Easter Buns," in our March 29, 1961, issue.

Mrs. Lowe says one of her husband's hobbies is baking bread and yeast buns.

She writes: "We can hardly wait till Easter, when he makes a tray of golden hot cross buns shown on your page."

COOKBOOK DEMONSTRATIONS

● Recipes in the 40-page cookbook in this issue will be demonstrated during a 14-day Food Fiesta in Woolworths and B.C.C. Food Fairs throughout Australia from April 26 to May 12.

Demonstrations will be daily from 10 a.m. to 4.30 p.m. on weekdays; from 9 a.m. to 11.30 a.m. on Saturdays.

Take your cookbook to the demonstrations, which will be held in the following stores:

Bankstown Drive-in, Bankstown Shopwell, Cabramatta, Double Bay, Ermington, Fairfield Heights, Maroubra, Parramatta, Seven Hills, St. Ives, Sutherland.

Demonstration dishes will be cooked on Metters electric stoves in all stores.

THE AUSTRALIAN WOMEN'S WEEKLY—April 25, 1962



● A blond wig covers singer Joan Sutherland's own chestnut hair in "Alcina."



● Joan Sutherland in her most recent Covent Garden appearance as Violetta in "La Traviata" (above), and as Queen of the Night (right) in "The Magic Flute."



This picture was taken by Houston Rogers.

QUEEN OF SONG

THESE color pictures show Australia's great soprano Joan Sutherland in her most recent roles at Covent Garden's Royal Opera House—the title role in "Alcina," Violetta in "La Traviata," and Queen of the Night in "The Magic Flute."

Each role has been a triumph. She held her audiences spellbound.

Joan sang arias from these three famous roles at the Albert Hall early this month, in what one music critic called "the most stupendous exhibition of sheer singing I have ever heard."

While the audience thundered applause for a full half-hour, all thoughts of possible retirement went right out of her head.

"I'll go on singing till I drop," she said as the last curtain went down.

After the news of her illness was made public recently with the stunning announcement that she would have to cancel her Australian tour, Joan went right on singing her role of Violetta in "La Traviata."

The audience knew that it was a real-life role—Violetta is a sick woman who tries to conceal her illness from friends—and they gave Joan a standing ovation, with eight curtain calls.

Suffering from an arthritic condition of the lower spine, Joan has been ordered to rest as much as possible to avoid possible permanent spinal injury.

Over the steel-reinforced corset which supports her back she wore a modern version of the original Sophia Fedorovitch costume, specially designed for Norman Ayrton's Covent Garden production.

Double disappointment

After she fulfils this season's engagements, Joan will enter a clinic in Zurich for treatment. Then she will spend the European summer resting at her Swiss villa.

Cancellation of her Australian tour was a double disappointment to Joan. Firstly, she longed to come back and sing in her own country.

"And we long to see Mum and Dad (her husband's parents, Mr. and Mrs. C. A. Bonyng) and my brother James," she said. All live in Sydney.

Only a month ago, when already Joan Sutherland suspected that the searing pain in her back was more than a passing indisposition, she sang "Alcina" for the first time at Covent Garden.

Italian production

She was delighted when invited to sing in this production by brilliant young Italian producer-designer Franco Zeffirelli, which had already been staged at the Teatro Le Fenice in Venice and in Dallas, Texas, U.S.A.

As "Alcina," she wears the most splendid costume of her career—and the most cumbersome.

The wig, in muted tones of pink, mauve, and ash-blond, and the beaded head-dress are so heavy that great muscular control is needed to support them.

ROD: Might star with Grace ...might marry Ekberg

ROD TAYLOR, Australia's gift to Hollywood and TV, is being considered to play the lead opposite Princess Grace in "Marnie."

This is the Hitchcock film in which the former Grace Kelly will resume her career.

"All I can tell you for the record at the moment is that I'd love to do the part," the handsome Lidcombe (N.S.W.) lad said on the telephone from sound stage 29 of the Universal lot in Hollywood.

"I can't speak for Mr. Hitchcock or Miss Kelly, but I think I'd make her a wonderful lover. And I'm just itching for the chance to make her give up her life of crime and go straight."

Marnie, in the Winston Graham novel on which the film is based, is a British girl who spends her life lying, stealing, and avoiding love until she unexpectedly finds it in a young factory manager.



By **ROBERT FELDMAN**, of our New York staff

Although retired from films, Princess Grace maintained a Press representative in Hollywood, Rupert Allen, who is —by a fortunate coincidence—also Rod Taylor's agent.

Since his arrival in Hollywood in 1954 (he was passing through on his prize as winner of Australia's "Rola" radio award, but never got to London, where he was headed), Rodney Taylor, of Lidcombe and Elizabeth Bay, N.S.W., has achieved prominence in many film roles and as star of the notably successful TV series "Hong Kong."

The famous British director of suspense films was impressed by his acting talent and signed him last year for three films.

At the moment Rod is midway in his first Hitchcock effort, "The Birds," a weird film based on Daphne du Maurier's short novel which tells how birds turned on humans and destroyed them.

"I haven't spoken with Mr. Hitchcock about 'Marnie,' but I'm sure he knows how much I'd like to do it," Rod said.

"He's not the type of director whom you approach informally on the set. The script is still being written for 'Marnie,' and when Hitchcock is ready to start casting in a few weeks I hope he approaches me."

Rod met Princess Grace briefly several years ago.

"I assume she would have to approve the choice of her leading man—and I hope our mutual agent can help me over that hurdle," he said.

PRINCESS GRACE. She met Rod Taylor briefly several years ago.

Taylor has just bought a two-storey colonial-style house in Coldwater Canyon, an exclusive residential area in the hills north of Hollywood.

As for his romance with Swedish actress Anita Ekberg:

"It's still very much on," he said. "Yes, we've talked about marriage, but I can't say anything more at the moment. She is due back in Hollywood in three or four weeks and I'm looking forward to the day."

"Right now she is in Italy talking with Federico ('Dolce Vita') Fellini about a film."

Date in Rome

He met Miss Ekberg — favorite of the Italian photographers and star of "La Dolce Vita" — when she spotted him aboard a passing yacht in the Bay of Naples last year.

Taking her out on a date in Rome had its perils, Rod recalled.

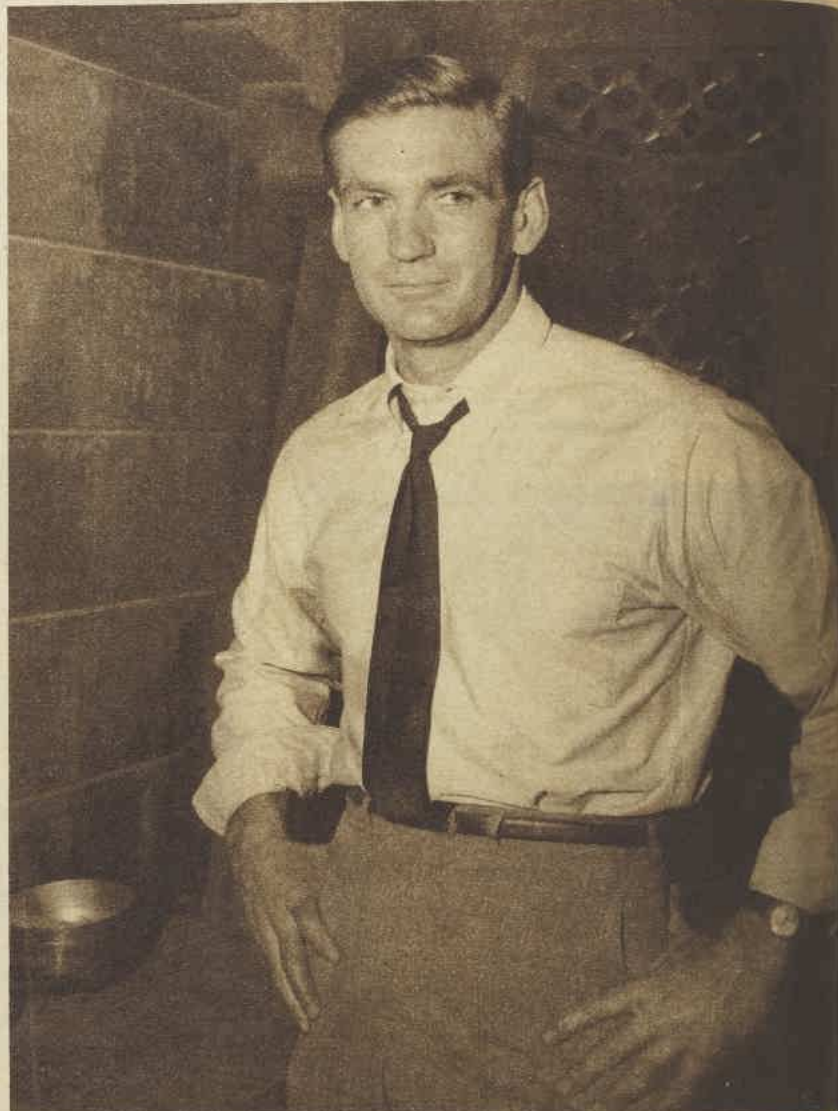
"One night 12 photographers trapped us in a little cafe," he said. "So we did a 'Hong Kong' out a rear window. But they spotted our car and chased us until we lost them by parking in an alley with our lights off."

"By the time we returned to Anita's villa they were all out in front waiting for us."

"It was like 'Dolce Vita' with 'Hong Kong' overtones."

In the contest for the role opposite Grace Kelly, Rod faces tough competition, probably including Cary Grant.

If Rod should land the plum, however, he will have arrived as a top-ranking star, with his price per picture skyrocketing to 100,000 dollars or more—in the same class as Rock Hudson and Tab Hunter.



STAR of "Hong Kong," Rod Taylor is now making "The Birds" for Hitchcock. Another Hitchcock film—opposite Grace—would put him in the top rank, leaving Glenn Evans of "Hong Kong" far behind.

NEXT WEEK

● FREE FULL-SIZE PATTERN FOR A BELT DRESS

Free in our next issue is an actual-size paper pattern for a smart simple-line dress designed to show off a belt—the accessory of the season.

No tracing is necessary. Pull the eight-page pattern from the paper and unfold it. First read the instructions, then cut out the pattern and place it on your material.

There are simple step-by-step instructions for cutting and making.

● Don't be a "cabbage"

A mother advises other housewives: Don't be a "cabbage." She gives her ways to avoid drifting into dull routine.

● New serial by JON CLEARY

Beginning "The Country of Marriage" by Jon Cleary, author of "The Sundowners."

A master story-teller, Jon Cleary makes the love of Australia and England the theme of his warm-hearted novel, which is a story of marriage and family. Don't miss the first instalment.

● 32 PUDDINGS for cool weather

Recipes for 32 delicious, nourishing, cool-weather puddings are in a five-page color-illustrated cookery section.

Several recipes use canned and dried fruits, which help to supply much of the mineral and vitamin content lacking in some winter foods. As well there are recipes for six sauces to serve with the puddings.

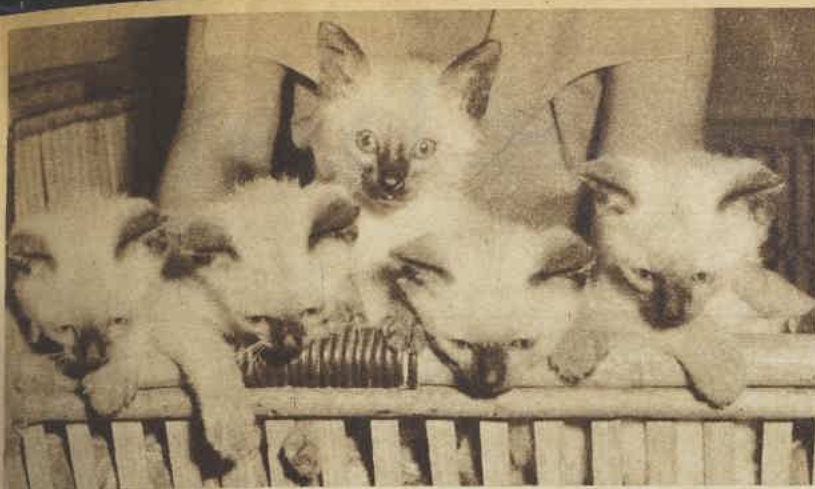
● PICK A ROSE — five color pages

Another wonderful color feature—five pages of superb color pictures of roses. It's titled Pick a Rose and shows old favorites and new varieties from which to choose.

Lists give recommended varieties for planting in each State. As well, there is expert advice on how to plant and about watering.

● Chic checks for autumn

In Teenagers' Weekly: Four patterns for smart designs in check material for girls who make their own clothes. (Each pattern is 4/-.) Plus a color pin-up of teen star Bryan Davies with Judy Cannon.



● Five seal-point Siamese kittens (above) are owned by Mrs. Una Meany, of Lindfield, N.S.W., who breeds hybrids. She is trying to evolve a lilac-point cat. Right: Abyssinian aristocrat Kongsi Abu Heaven laughs at Milan Greer's suggestion that Abyssinians are "wilful and impossible to train." "Rot," said youthful owner Catherine Outram, hugging him.

FABULOUS FELINES

By VICKI ABRAMS

The world's cats — ancient-pedigreed, hybrid, and common domestic — have never had it so cool.

OVERSEAS, New York has just celebrated official U.S. Cat Week (13 State Governors sent testimonials); 900 cats took the floor at London's cat show at Olympia; and U.S. author Milan Greer is being internationally "stoned" for his cat-debunking book "The Fabulous Feline." (See panel at right of page.)

Locally, the Sydney cat shows are ON! After several minor shows they really get cracking with the Royal Easter Show, when a record entry of 472 cats (155 in 1948) face the judges.

From here on, cats and/or kittens — Persians, Siamese, Abyssinians, Burmese, and Australian-bred short-hair hybrids (chestnut browns and the rare lilac-point Siamese) — will be shown about every fortnight for the next nine months.

Explained Mrs. May Wood, of Bexley, an exhibitor for some 17 years: "There are eight cat clubs in Sydney—not counting the active Blue Mountains and Gosford clubs and the Royal Agricultural Society's Cat Club.

"The latter is our official registering body with 7700 cats on its books."

The next nine months are going to be exhausting for enthusiasts, Mrs. Wood predicted, with the Royal the

star event on the cat calendar.

Mrs. Wood said on Royal judging-day exhibitors arrive about 7 a.m. with cats, brushes and combs, and decor for the cat cages (satin cushions, lace, and nylon curtains, etc.).

"Some people also bring toy pianos and gilt baskets of roses," she said.

Mrs. Wood's husband will drive her to the cat pavilion with her Persians, including Sweet September, Amethyst, Arctic Royalty, and her cage decor (she has 30 individual settings).

Fallacy

After their cats are passed by the veterinary surgeon, exhibitors set up their cages.

"It is a common fallacy that Royal cat-show judges are taken in by the best-decorated cage," said Mrs. Wood. "Rules state plainly that there must be nothing to distract the judge's eye.

"We are allowed only a white curtain around the cage and a white towel for the cat to sit on," she said.

"When judging ends — around 1 p.m.—we decorate the cages to show our cats under regulations until 5 p.m."

Mrs. Wood made her 30 sets of cushions and curtains in colors to complement her Persians.

Green-eyed chinchilla Sweet

● Persian breeder Mrs. May Wood, of Bexley, arranges pure white Delhi Arctic Royalty on a velvet cushion against a curtain backdrop.



September will show against a backdrop of blue satin misted over with pale pink, sequined nylon lace; copper-eyed Amethyst has a lavender curtain and cushion.

Blue-eyed white Persian Arctic Royalty may have a red or blue setting — Mrs. Wood hasn't yet decided.

Do cats like being shown? Do they have any color preference in decor?

"Now that's the most wonderful thing about cats—and I don't care what Milan Greer says," said Mrs. Wood, "they're always such highly individual creatures.

"Some cats adore shows — the fuss and the people. Others loathe them.

"Now take Delhi Arctic Xmas Lily (be sure to spell that 'Xmas' not 'Christmas'—we're allowed to have only 20 letters for a cat's name).

"Arctic Lily is tolerant of shows, but her grandfather, Delhi Arctic King, was crazy about them.

"Crowned the king of all cats at the 1956 Royal, Arctic King was born to show business and hammed it up whenever he got the chance. His son, Arctic Royalty, has inherited this tendency.

"However, Arctic King's wife, Arctic Echo, can't stand a bar of shows."

This, Mrs. Wood believes, can be traced to Arctic Echo's early show career when an excited judge dropped her just after naming her the best cat of the show.

People had to chase her over and under seats to get her back to her cage.

Wise cat friends told Mrs. Wood: "You'll never show her again." And there was no doubt, Mrs. Wood said, that Arctic Echo's attitude to shows did seem to be colored by this incident.

Nine lives—rot!

LOCAL cat-lovers hotly disputed some of these points made by U.S. cat expert Milan Greer in his book "The Fabulous Feline."

● Cats don't have nine lives . . . they're not even interested in one. They have a built-in death wish.

Mrs. Dorothy Abbott, well-known Sydney cat-breeder of some 20 years: "I've yet to meet the alley cat with a built-in death wish — but our aristocrats, who haven't a fighting chance against these toughies, can die like flies with cats' flu.

● Cats don't love people — they don't even love other cats.

Chorus from all sides: "Utter rot. Cats we have known have been absolutely dog-like in devotion.

Catherine, 19, and Janine, 17, daughters of well-known breeder Mrs. E. Outram, of Chatswood: "Our Abyssinians love Satin, our Basenji."

● More men than women buy cats.

Mrs. M. Helsham, of North Sydney, who will judge short-haired cats at the Royal: "Men usually buy cats as a present for the wife or children."

● Cats should be bathed regularly to avoid hairball. Mrs. May Wood, of Bexley, Persian-breeder for 17 years: "The regular dose of paraffin takes care of this."

● Siamese are friendly, but doleful and dependent; Persians are independent and think for themselves; Burmese are wise and supercilious; Abyssinians wilful, impossible to train.

Mrs. Helsham: "Yes, the Siamese is dependent on his owner for loving care. I have not known a doleful Siamese."

Mrs. May Wood: "Persians certainly are independent."

Mrs. Abbott: "Burmese are very intelligent and superior in bearing. Our Burma always opens the back screen door to let out the other cats."

Catherine and Janine Outram: "Our Abyssinians are very clever. Abu Hermes can retrieve a plastic toy. His mother plays handball with a screwed-up cellophane ball.

"What does Mr. Greer want Abyssinians to do?"

As for her cats' choice of color decor, Mrs. Wood knows it has been officially recorded that cats are color-blind.

Mrs. Wood, president of the


St. George District Cat Club, member of the R.A.S. Consultative Committee for the Advisory Body of the Cat

Continued on page 12

Sunkist is here!

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* When mixed according to directions and served with an equal quantity of crushed ice.

There's new light in their lives

By CYNTHIA STRACHAN

● Ettrick, a quiet, secluded dairying district deep in the Richmond Ranges of northern New South Wales, recently threw its brightest party in history.

IN the village hall, ablaze with lights, Ettrick people and friends from surrounding districts danced into the early hours of morning.

No one wanted to turn out the lights and go home.

The reluctance wasn't surprising. They had waited years for this celebration which marked the switching-on of electricity in the district.

To most city Australians there's no magic in flicking a switch that puts electric power to work for them.

But in New South Wales, alone more than 10 per cent. of the farms within economic reach of supply are still without electricity.

The people of Ettrick, which nestles picturesquely near Iron Pot Creek, in the Kyogle district, belonged to this group till recently.

"We feel we've just been admitted to 20th-century civilisation, all these years late," said 64-year-old Tom Lamberton, a district pioneer.

"It seemed funny a few months ago to be listening on an old battery wireless to man's venture into space. They're two different worlds."

As he sat on a tree-stump, rolling a cigarette and gazing thoughtfully at the unfamiliar powerlines cutting the skyline, he said:

"You know, snuffing out those lamps for the last time meant progress, but it also meant dying a little inside."

"Don't get me wrong. It's

wonderful to be able to switch on a bright light, and it's wonderful for the women to have all those gadgets to make their housework easy.

"Having power in the dairy makes my life more cushy, too. It means the cows get milked in half the time with half the effort."

"But why I reckon it's a bit sad, too, is that it's also the end of the good old days."

Tom Lamberton first went to Ettrick with his parents 58 years ago, when there were only three houses in the district.

Successful sons

He has stayed there ever since, marrying and raising two sons—Dr. John Lamberton, C.S.I.R.O. research officer in Melbourne, and Donald Lamberton, senior lecturer in economics at the University of N.S.W.

"I'm proud of those boys," said Mr. Lamberton. "They've shown what boys from the farm can do. And they can thank for a lot of their success all the reading they did by hurricane lamps when they were young."

"When they were growing up there were no distractions to take them away from their studies, and a trip to town was their big treat. Farm life will be different with TV, you take my word."

More than 70 farmhouses and dwellings—nearly every building in Ettrick—now have electricity. But one of the few exceptions is the

schoolhouse. And the teacher, Mr. Tom Shuker, is still doing homework by lamplight.

He is hoping that the Education Department's authorisation will come through by June.

Meanwhile, his wife, Lorraine, is waiting to take the wrappings off the steam iron, percolator, jug, and toaster which she and Tom received as wedding presents five years ago and could never use.

"Our friends didn't dream we'd be living anywhere without electricity," said Lorraine.

"As soon as our honeymoon was over, we were sent to a school way out west at Canbelego, where there was no electricity for miles. Then last year we were sent here."

Lorraine, who has three sons, Ian, 4, Neil, 3, and Mark, 2, said the greatest joy electricity would bring her would be in ironing.

"You can't quickly run over a few things when you

have a heavy flat iron that has to be heated on a wood-stove. Ironing day is a big and tedious occasion."

The first all-electric home in the district belongs to three middle-aged bachelor brothers—Morton, Ernie, and Cliff Boyd—who own a 60-cow dairy farm.

The Boyds had been thinking for some years of remodelling their old farmhouse, but when they heard electricity was coming to the district they sprang into action.

They had the old place ripped down, and lived in a barn till their spanking-new modern home was finished just a couple of weeks before the electricity was switched on.

"Yep," said Cliff, "I reckon

a woman might have been some help in running the old place, because there was always so much to do.

It's easy now

"There was the stove to clean and the wood to chop. And the cooking took a long time. Worst of all was all that washing and scrubbing."

"But now you can sit down and have a smoke and it just about all does itself. And you know the best of all? That washing-machine. It's just like you see in the films."

The Ettrick power extension is part of a £100,000 West Kyogle district programme just completed by the Northern Rivers County

Council, with government subsidy.

This extension brought electricity to more than 300 farms scattered throughout the Ettrick, Afterlee, Cob-o'-Corn, Eden Creek, Iron Pot Creek, and Ghinni Ghi areas.

In the past, some farmers have been helped by 32-volt lighting plants. But they're now speeding through their work with power for driving milking machinery and other farm equipment.

"Farmers will never get a 40-hour week," said one old-timer. "It's a good but tough life, and always will be. But at least we have a lot more leisure now that we've got power."

Most of the women can't wait to get TV when the local channel provides better reception. Washing-machines are a high priority, as well as irons, toasters, and stoves, on their equipment orders.

And what will happen to all the hurricane-lamps?

"The old faithfuls will be kept in a corner ready for the first time we switch on the lights and nothing happens," said Mrs. Jack Anderson, of Ettrick. "We haven't had electricity before, but we've heard about those blackouts."

A NEW ERA. Ettrick's postmistress, Betty Goodall, abandons her old wood stove to cook with electricity.



AT ETTRICK VILLAGE, near Kyogle, on the far north coast of N.S.W., power lines cutting across the road are still a novel sight to residents.



SCHOOL-TEACHER Tom Shuker corrects schoolbooks by lamplight. The Ettrick schoolhouse is still without power.

THREE BACHELORS, brothers Morton (left), Ernie, and Cliff Boyd, have the first all-electric house in the Ettrick district.

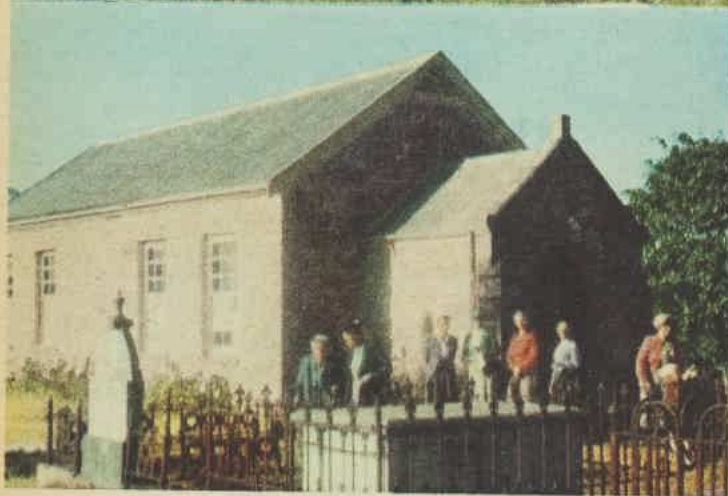


Australia's oldest churches

SEVERAL of Australia's oldest churches are shown here. Others (not pictured) include St. Francis' Church, the first Roman Catholic church in Melbourne; All Saints', Upper Swan, the oldest church still standing in Western Australia; Holy Trinity, Adelaide; the Methodist church at Eagle Farm, Brisbane; and St. Peter's Anglican Church, Campbelltown, N.S.W.



AT PORT MACQUARIE, N.S.W., high on a hill overlooking the Hastings River, stands the ancient Anglican church of St. Thomas. Its foundation stone was laid in December, 1824, when Port Macquarie was a penal settlement for twice-convicted convicts who, the Government thought, merited special punishment. The church, built by convicts, is of hand-made bricks bound with mortar they burned from beach shells. The officers worshipped in high cedar pews, while the convicts, some manacled, shuffled on the rough brick floor at the back. As the age of horror passed, the church mellowed in the happier days of sturdy settlers. Today the once unhappy settlement is an attractive holiday resort, and St. Thomas' played its part in the change.



EBENEZER CHAPEL, Australia's oldest church, gazes over the Hawkesbury at Portland Head, near Windsor, N.S.W. Forty feet long, 20ft. wide, and with walls 2ft. thick, the small white stone church was begun in 1807, mainly by sturdy Presbyterian settlers who arrived in the 500-ton sailing-ship *Coromandel*. The river was their road to church. They arrived by boat for christenings and marriages, and at death were towed by four rowers with muffled oars in a funeral boat to rest in the churchyard. The congregation built the church. Some gave money from the sale of produce. Others cut and shaped the heavy beams, roof timbers, and lintels. They quarried the stone from nearby outcrops and ferried some of it from across the river. Ebenezer Chapel, which was finished in 1809, was opened by Presbyterian Elder James Mein.

Pictures of St. David's, St. John's, Ebenezer Chapel, and St. Luke's by Rev. G. Rees, of West Ryde, N.S.W.; St. Thomas' and Port Arthur by Douglass Baglin, of St. Leonards, N.S.W.; St. Matthew's by Valerie Lhuede, of Sydney.

ST. LUKE'S, Liverpool, N.S.W. (below), is a Greenway church and disputes with St. Matthew's, Windsor, the distinction of being the oldest Anglican church still standing in Australia. Governor Macquarie laid the foundation stone on April 7, 1818, and gave the contractor and convict laborers three gallons of rum as a present from the Government. Macquarie reported the church finished on February 28, 1820, but there was no furniture in it and a gallery had yet to be built. Though in general use, the church was not fully completed till August, 1824. Music was supplied by a barrel organ. Convicts occupied the front gallery. Many years later old Spanish dollars were found under the floor of the gallery, indicating that the convicts indulged in a little sly gambling during the service.

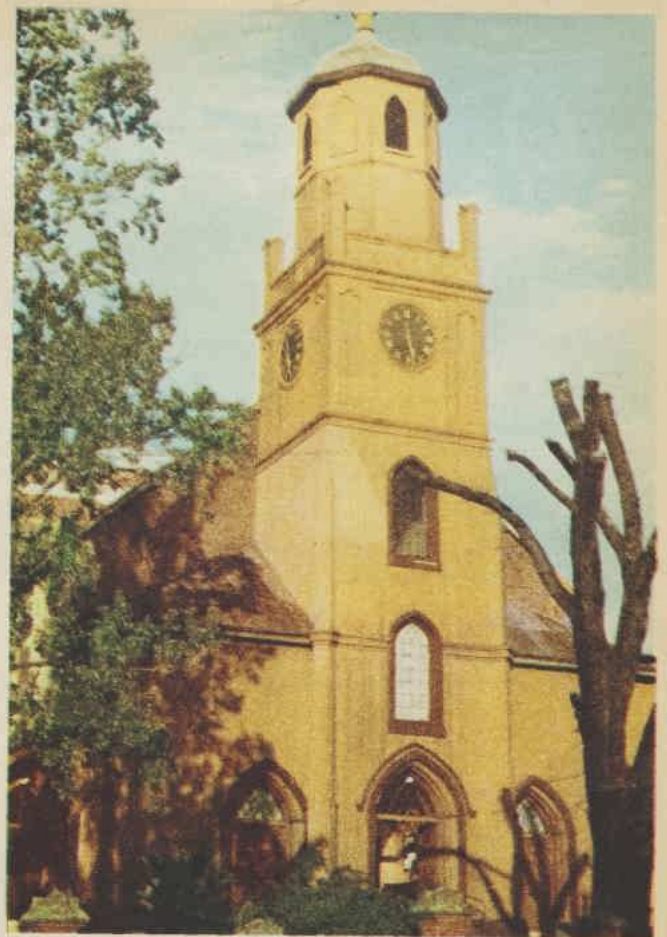


SHOWPLACE of the old historic town of Windsor, N.S.W., is the Church of St. Matthew (right), one of the oldest Anglican churches in Australia. Macquarie laid the foundation stone on October 11, 1817, but St. Luke's of Liverpool, begun later, was finished earlier. St. Matthew's appeared to be hoodooed from the start. When he laid the stone, Macquarie put a Spanish dollar under it. Some rascally convict overthrew the stone and stole the dollar. Macquarie patiently relaid the stone and gave another dollar. This, too, was stolen. A new setback came when the building materials were found to be defective. The walls had to be pulled down and a better building started. The church was finished on December 18, 1822.

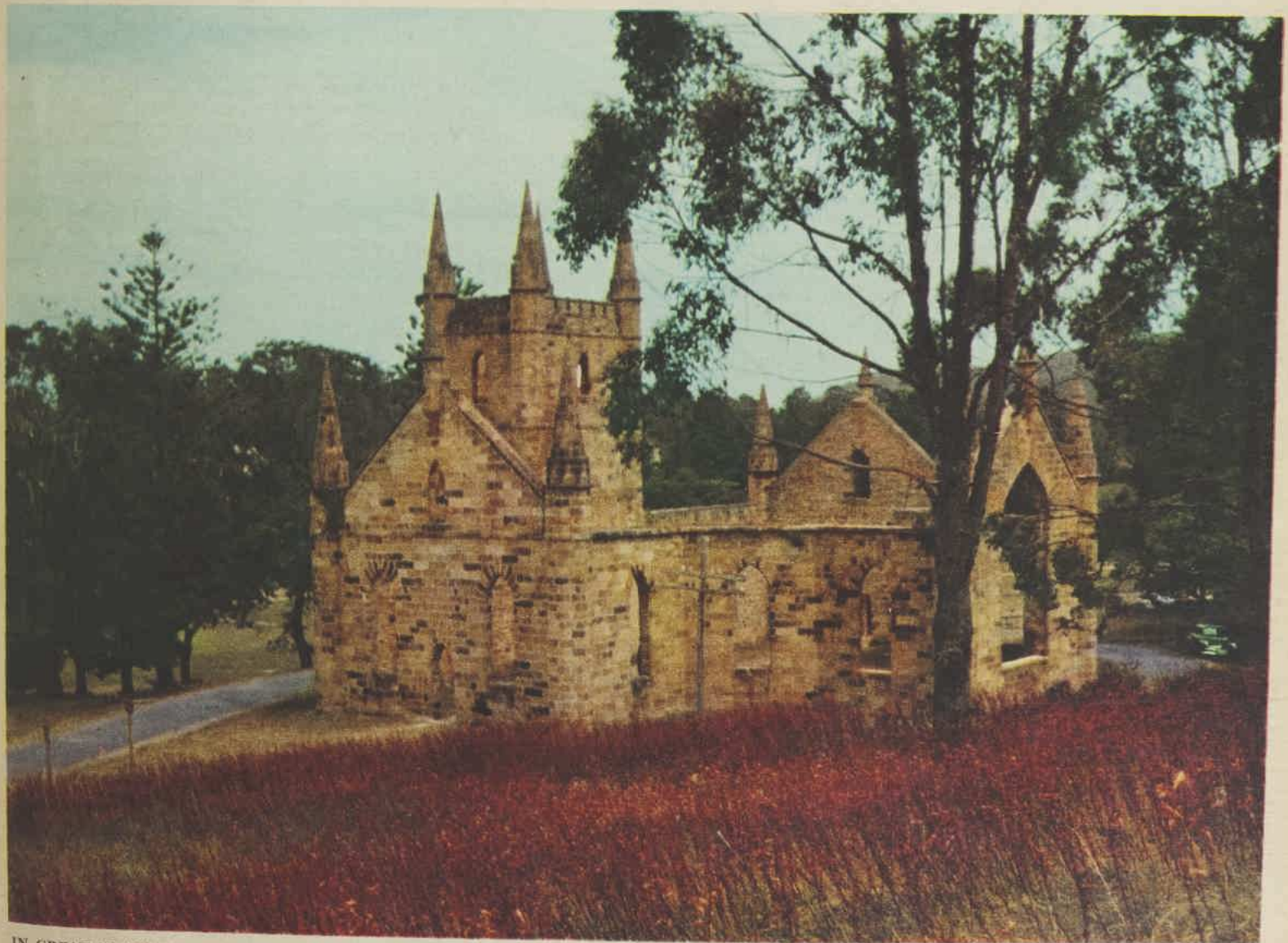




IN HOBART, the cornerstone of the first St. David's Church was laid in 1817 by Lieut.-Governor Thomas Davey, with Masonic honors. The first service was held on Christmas Day, 1819. First chaplain was Rev. Robert Knopwood, who, as a youth, lost his entire heritage of £90,000 gambling with the Prince Regent (later King George IV) and his cronies in England. Old St. David's finally gave way to the majestic cathedral for which Queen Victoria's son, the Duke of Edinburgh, laid the foundation stone in 1868. The tower stone was laid on the site of old St. David's in 1892. Tower was completed in 1936.



IN LAUNCESTON, Tas., Samuel Marsden consecrated the ground on which St. John's was built. Launceston then was called The Camp, and settlers used the blacksmith's shop as a place of worship. Lieut.-Governor George Arthur almost wrecked the St. John's project from the start. When the plans were presented to him in 1824 he took a pencil and ruled off one-third of the length. "That will be quite large enough for the township," he said. Convicts made the bricks near the site. Each bears the broad arrow. The church was opened in 1825. Within seven years it was crowded at every service.



IN GREAT NATURAL GRANDEUR on a peninsula in south-eastern Tasmania stands what has been described as Australia's greatest authentic ruin. The ruin is the settlement of Port Arthur, once the grimmiest of Britain's penal establishments. On the peninsula in varying stages of decay stand a great penitentiary, a second prison they called "model," where solitaries never spoke to any but their gaolers,

a powder magazine like a fortress in the officers' section, and a 13-spire church, Tasmania's best, which had no name, was never consecrated, yet ministered always to more than 1500 unhappy people. Today the church is roofless and open to the sky. Thousands of tourists visit the ruins each year. Port Arthur was founded as a penal settlement in 1830, was abandoned in 1877, and was later swept by fire.

Judith Aden

airs a new, pretty pink

AIR-FRANCE



Discovered! And now
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If you have a passion for pink—this is your pink—the palest, pinkest pink from Paris. It's soft, gay, enticing, but very, very pretty, very Parisian is Air France. Don't just pamper your lips with Air France—let your fingertips be in this fabulous fling, too. Celebrate with Judith Aden on this new discovery—wear Air France Lipstick and Matching Nail Varnish now—Magnifique!

You just cannot buy better...whatever you pay.



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ONLY AT

WOOLWORTHS

FATHER



"I decided to enjoy my insomnia."

MOTHER



"Would THIS be today's paper?"

It seems to me

SEVENTY per cent. of the world's population are ignorant of what goes on in their own country and the rest of the world, according to a United Nations survey.

Lacking newspapers and radios, they read and hear nothing. They are aware only of what happens around them. That means they needn't know about Algeria, Syria, Dutch New Guinea, the hydrogen bomb, the Cold War, or the space race.

I had no idea that so many people were so fortunate, did you?

PEOPLE out of touch with the news of the world would, of course, have some disadvantages.

They would miss out on the nice gossip bits, such as the latest on Elizabeth Taylor. And, on that subject, I note that the proprietor of the Las Vegas hotel where Liz is expected to stay while establishing residence for her divorce is busy tearing down partitions to make a luxury suite worthy of her.

That may sound extravagant, but it is probably a good investment.

The hotel proprietor can have a plaque inscribed "Elizabeth (Taylor) slept here."

WHICH reminds me, some citizens are going round saying, "I'm so TIRED of Elizabeth Taylor."

Long observation has convinced me that people always say that just when the interest in a personality is greatest.

When they are genuinely weary of the subject they don't mention it.

Sometimes the ones who say they are tired of Liz really mean that they disapprove of her, but don't like to say so in case it sounds unsophisticated.

I once knew a man whose own outlook was secretly strict and proper, but who mixed with a gay and frivolous crowd of friends. Whenever he was shocked by anyone or anything he would never admit to it. Instead, he would say scornfully, "But it's such an OLD-FASHIONED way to go on."

I'll bet he would use the term, inaccurately as usual, to apply to Liz's love-tangles. But he often managed to change the subject by using it because, in his circle, to be old-fashioned was to be very un-chic indeed.

YET another butler is preparing to write his reminiscences of Royalty. He is Ernest King, who was butler to the Duke of Windsor, to the Queen when she was Princess Elizabeth, and to King George of Greece.

Soon publishers will only yawn at books of this sort. Royalty will have to turn the tables and write, "Butlers I have known" in order to revive a dying market.

By



Dorothy Drann

FOLLOWING last year's spy scandal in Britain a committee was appointed to find out how spying in Government offices could be prevented.

One of the recommendations was that people with access to secrets should not work in private rooms, or that the rooms must have peepholes or hatches so that others could observe the occupant from time to time.

(George Blake, the Foreign Office clerk sent to gaol for spying for Russia, used to look

himself in his room in the lunch hour at photograph documents to pass on to Soviet agents.)

The decision will lead to some fine arguments. A loyal official who has earned his cubby-hole after 40 years of blameless clericalism may well ask how he can keep secrets secret if his desk is exposed to every passer-by.

You can be sure that occupiers of private offices will fight to the last ditch. It is inherent in human nature to prize partitions of one's own. This trait is a hangover from the caveman era and persists in spite of modern architecture.

Perhaps the observation-hatches are a better way of combating potential George Blakes.

Or, just as effective but not nearly as expensive, why not tell the staffs of offices who deal in secrets that the rooms have peepholes even though they haven't?

POLICE are setting up roadblocks on highways surrounding New York

and giving young drivers spelling tests to see whether they are drunk or sober.

If wrong spelling is attributable to liquor then there must be an extraordinary number of alcoholics around.

FRENCH film actress Brigitte Bardot

ran screaming from her hotel room one night last week when she heard the handle of the connecting door rattle. She

thought the French Secret Army was after her life because she had condemned their Algerian atrocities. The door-handle

rattler proved to be an Italian poet, who said, "I only wanted to read one of my poems to her."

There are things in life that are scary Like lions and tigers and bears,

And a girl who is taught to be wary Adds wolves as well to her fears.

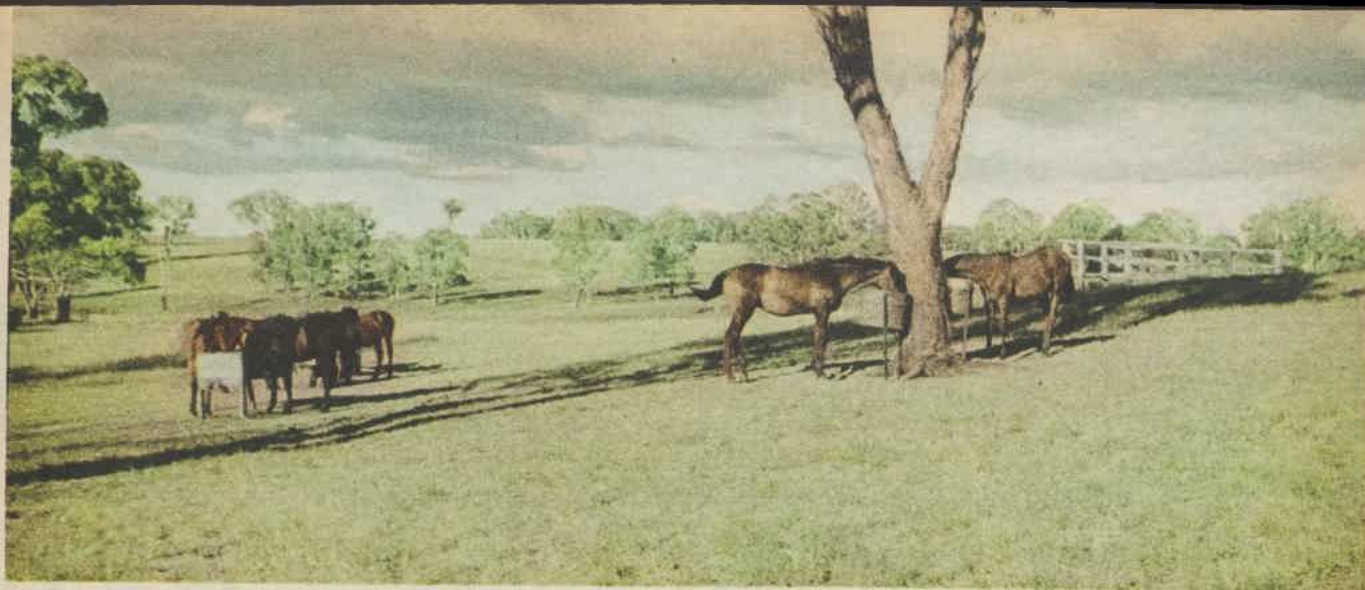
There are gunmen and burglars and others,

And chaps in need of a loan.

But the one seldom mentioned mothers

Is the poet who reads his own.

YEARLING fillies break-fast peacefully in the grazing paddocks at Morvada Stud. The colts, like the stallions, are housed in individual stables, with attached exercise yard. Their instinct to fight is so strong that they are not allowed within sight of each other, lest they injure themselves trying to reach their rivals. Most of the young stock from Morvada will be seen at Sydney's yearling sales.



THOROUGHBREDS

● Grazing in the paddocks or exercising on the gentle hills at Morvada Stud, Mount Russell, N.S.W., are more than 70 mares with their foals.

THE mares, representing some of Australia's best bloodstock, come from centres as far afield as Boorowa, Scone, Sydney, and Warwick, Qld., to Max Woods' thoroughbred stud near Inverell, N.S.W.

They are sent by breeders to be mated with such famous sires as Epistle, Good Company, and the haughty French-bred Damtar. Good Company's sire, Blenheim, was an English Derby winner.

The stud was named by Max's father, the late Mr. Noel Woods, an ex-Light Horseman and soldier settler, after the ship Morvada, in which he returned to Australia after World War I.

The homestead was originally built for the manager of Morema station, part of which was resumed for Soldier Settlement.

Finding their blocks too small to provide a living, many settlers gave up. Noel Woods and his courageous wife battled on with their 200 acres, later bought adjoining blocks to give them 620 acres.

Show rider

Mr. Woods bred trotters, but the present thoroughbred stud was begun by his son Max on his return from service with the R.A.A.F. during World War II.

While exhibiting his first stallion, Sir Neith, at local shows, Max met tall, pretty Leonie McCosker, keen polo-crosse player and winner of many show ribbons for riding.

They married four years ago and have two small children—Jenny, a toddler, and baby Noel.

Each year Max Woods shows hundreds of visitors over Morvada—Colombo Plan students, visiting civic dignitaries (including Syd-

ney's Lord Mayor Jensen), and horse-lovers.

A great favorite is a tiny Welsh pony stallion, Retford Searchlight (alias Cheeky Charlie), bred by the late Mr. Sam Hordern at his stud at Bowral, N.S.W.

Max Woods says the old-established breeders have helped him wonderfully.

"We owe all our success to their advice and help," he said.

Stud fees range from 100 guineas for Good Company and 125 for Damtar to 200 guineas for Epistle.

Nearly all the mares are in foal when they arrive in September, so, before mating, Max has to see to the delivery of the foals.

Sometimes the foals have to be bottle-fed. After experimenting with many formulae, Max found that daughter Jenny's baby food was the most successful!

— Margaret Lorraine



DISPLAY of Gallic temperament from French aristocrat Damtar is kept carefully under control by Max Woods. Damtar is a son of the unbeaten Pharis, and his haughty bearing suggests he knows every star in his pedigree. His progeny won more than £15,000 last season.

EPISTLE, a docile blue-blood, was bought for 4500 guineas at the Kia-Ora dispersal sale in May last year. The stallion was specially selected in England for Kia-Ora Stud by well-known Sydney bloodstock agent John Inglis.



SHORT sweater
... 18in. long.



LONG-LINE
sweater...
26in. long.

OUR three-in-one knitting design (see cover) is simple enough for a beginner's first attempt at knitting.

From the one pattern you can make a sweater to wear with skirt or shorts, a long-line sweater to wear with slacks, or a dress.

For the sweater you knit the back and front 18in. long; for the long-line sweater 26in.; and for the dress 38in.

Dress length of 38in. is for a girl 5ft. 5in. tall. Length can be adjusted by knitting the dress longer or shorter or by turning up the hem.

Materials: Villawool Argyll (Shetland type). Dress: 12 (13, 14, 15) balls each of dark and light color; Long John: 8 (9, 10, 11) balls each of dark and light color; Sweater: 7 (8, 9, 10) balls each of dark and light color; 1 pr. each Nos. 7 and 9 needles.

Measurements: To fit 32 (34, 36, 38) in. bust; length—Dress, 38in. (39, 39½, 39½) in.; Long John, 26in. (26½, 26½, 27) in.; Sweater, 19in. (20, 20½, 20½) in.; Sleeves, 11in. (all styles).

Tension: 5 sts. to 1in.

PATTERN OF STRIPES

Work 2 rows of each color in at-st. Rep. these 4 rows inclusive.

BACK

* Using No. 7 needles, cast on 90 (95, 100, 105) sts. and work in patt. of stripes. Cont. until 34in. for Dress; 19in. for Long John; 14in. for Sweater (or length required), ending on a purl row.

To Shape Armholes: Cast off 3 (4, 5, 6) sts. at beg. of the next 2 rows. Dec. 1 st. each end of the next 3 rows, then every alt. row until 72 (75, 78, 81) sts. rem. Cont. until armholes measure 7½ (7½, 7½, 8) in. on the straight, ending on a purl row.

To Shape Shoulders: Cast off

at beg. of next and every row 5 sts. 6 times (all sizes), 42 (43, 48, 51) sts. loosely once.

NECKBAND

Using dark color and No. 7 needles, pick up and knit 44 (47, 50, 53) sts. Change to No. 12 needles and cont. in rib of k 1, p 1 for 1in. Cast off loosely ribwise.*

FRONT

Work exactly the same as back from * to *.

SLEEVES

Using No. 9 needles and dark color, cast on 54 (56, 58, 60) sts. and work firmly in rib of k 1, p 1 for 1in. Change to No. 7 needles and patt. of stripes. Inc. 1 st. each end of the 9th and every 8th row thereafter until 68 (70, 72, 74) sts. Cont. until sleeves measure 12in., ending on a purl row. Cast off at beg. of next and every row 3 (4, 5, 6) sts. twice, 2 sts. (all sizes) 4 times, 1 st. 18 times (all sizes), 3 sts. 6 times, 18 sts. once (all sizes).

TO MAKE UP

Press work on the wrong side. Using a small bk-st., sew up shoulder, side, and sleeve seams. Press seams. Set in sleeves. Turn up to inside a hem about 1in. wide and sl-st. down. Fold all ribbed edges in half to inside and sl-st. down.

Three-in-one cover design

DRESS... 38in. long.



AT OPENING of the Royal Sydney Show Art Competition Exhibition, Mrs. Strath Playfair, wife of the president of the Royal Agricultural Society, discussing awards with Mr. Terry Clune, of Vaucluse. The exhibition is in the Arts and Crafts Pavilion at the Showground.

AT LEFT: Mr. and Mrs. Ross Field, of Pymble, waiting their turn in the Dressage Tests. Mr. Field rode Noble Archer, and his wife Bailiwick. BELOW: Well-known country horsewomen Miss Ruth Emery, of "Wogonia," Nowra, and Mrs. Rod McMillan, of Walcha (on the right), with her horse Mighty Grand, were also competitors in the Dressage Tests held in Centennial Park.

● To learn to knit, plus 12 designs for beginners, see pages 29-36.

FABULOUS FELINES . . .

Continued from page 5

Section, and one of the panel for examination of new judges has never judged a cat show.

"I prefer to keep my friends in the cat world," she said. "Much heartburning goes on after cat-judging."

Mrs. Una Meany, of Lindfield, Siamese cat exhibitor and one of the local breeders who are trying to evolve hybrid short-haired cats, prefers to show her cats "plain."

"I'll have enough to do getting myself, my Siamese, and my chestnut browns to the Royal," she said.

Her five chestnut browns (two adults and three kittens) are from an ordinary blue domestic cat and a chocolate-point Siamese.

When there are three generations pure, the hybrids can be moved from the R.A.S.'s Experimental Register to the official one.

She and exhibitors of other experimental hybrids, including lilac-point Siamese, can compete against each other in a special class.

Mrs. Meany is hoping to breed a lilac-point from her chestnut browns.

(Incidentally, lilac-points aren't purple cats. The English standard sets them as hav-

ing "eyes—clear vivid blue, points—frosty-grey of pinkish tone, coat—frosty-white.")

Wouldn't it be simpler to import the breeds?

"The real challenge is in starting at scratch and trying to evolve our own three generations pure," she said.

Mrs. Gabrielle Kaufman, of Baulkham Hills, agrees that cat-breeding becomes more than a hobby. "It's a disease," she said.

She has been breeding new colors for the past 12 years and will exhibit a lilac-point together with chestnut browns and Siamese at the Royal.

Her lilac-point—evolved from her chestnut browns—isn't the exact shade she wants, but she hopes to have the perfect shade next year.

Mrs. Kaufman's cats will sit on satin cushions at the Royal.

"They appreciate satin," she said.

Describing the Royal as "a terrible ordeal," she said that most exhibitors suffered for days with hoarseness.

"Seventeen thousand people pressed through 'cats' one year," she explained. "And every second one of them stopped to ask us questions."

AT THE SHOW

PICTURED below are country visitors, from left, Mr. M. Montgomery, of Albury, chatting in the cattle pavilion with Mr. and Mrs. Bill Lambell and Mr. A. W. Lambell, who are in town for the Royal Show from "Weenya," Gulgambone.



SOCIAL ROUNDABOUT

By Mary Coles

WITH the Royal Easter Show and the A.J.C.'s Autumn Racing Carnival in full swing, Sydney Town's "mostest" hostesses this week are Mrs. Strath Playfair, wife of the president of the Royal Agricultural Society, and Lady Potter, the wife of the chairman of the Australian Jockey Club.

Mrs. Playfair is entertaining at the Showground with a non-stop series of luncheons, teas, dinners, and supper parties, with April 18 as red letter day, when the Governor-General, Lord De L'Isle, and Lady De L'Isle will be guests of honor at afternoon tea, after Lord De L'Isle officially opens the Show.

As well as hostessing official luncheons and afternoon teas for women racegoers during the four-day carnival at Randwick, on April 18 Lady Potter will keep to the tradition she has set for giving a "mixed" buffet luncheon, entertaining both men and women guests as a feature of Ladies' Day.

The luncheon Sir Alan and Lady Potter are giving in honor of the Governor-General, Lord De L'Isle, and Lady De L'Isle in the Queen's Room before the running of the 96th Sydney Cup on Easter Monday will also be a "mixed" party for about forty guests.

LATEST flash on the whereabouts of Sir Alan and Lady Potter's dark-haired daughter, Barbara, was a postcard from Athens, bearing a stamp saying "Come to Greece for Winter Sunshine," mailed by Barbara in a snowstorm! She has now "disappeared" into southern Russia, but she is expected to surface again soon in India, where she plans to explore, at least the lower regions of the Himalayas — travelling the hard way, camping out under the stars in a sleeping-bag she bought in London. She plans to fly home early in June.

MRS. W. N. PARRY-OKEDEN, wife of the new director of the Royal Show, is an absentee from Easter racegoing this year for the first time since the war. In residence at "Rawson," at the Showground, and right at the hub of Show activities, she cheerfully admits she is too busy to even miss missing the races.

AS a full moon is scheduled for April 21, Mr. and Mrs. John Coghlan hope to entertain friends in the garden as well as indoors at their home in Cranbrook Road, Rose Bay, at the cocktail party they're giving after the running of the Doncaster. Among their 150 guests will be Tasmanian Nigel Cameron and his fiancée, Sandra Bragg — busy with plans for their wedding at St. John's Church, Darlinghurst, on May 23. Sandra will be attended by her sister, Sally (who is at present on the wing in Japan), and Mrs. Mackenzie Munro, of Cooma.

INTERESTING antiques will be a feature of the home of John Hall and Jeanette Carson at Ivanhoe after their marriage at St. Swithun's Church, Pymble, on April 21. They include a rare old silver cocoa-pot — a wedding gift from John's aunt, Mrs. Adele Hill, and a beautiful mahogany sideboard, from Jeanette's parents, Mr. and Mrs. G. M. Carson, of Wahroonga. Haunting sales and secondhand shops, Jeanette has also collected some wonderful "finds" and learned how to restore them under the guidance of a friendly cabinetmaker, who has also taught her the art of french polishing. Her most startling bargain was a shabby old cane-bottomed chair, which when cleaned up revealed it had been made by a firm in Massachusetts, U.S.A., well over a hundred years ago.

A **WHITE** lace gown has been chosen by Rhonda Barton for her marriage to John Morgan at St. Mark's Church, Darling Point, on April 24, and her bridesmaids — her sister Dell, Wendy Jackson, Colleen Moxey, and Sue Cullen Ward — will wear long frocks of palest grey satin. Afterwards, Rhonda's parents, Mr. and Mrs. A. L. Barton, of "Saltlake," Bourke, will entertain at Princes. John is the son of Mr. and Mrs. J. C. Morgan, of Bourke.



JUST WED. Mr. Michael Kloster and his lovely bride, formerly Miss Jill Martin, the daughter of Mr. and Mrs. Ivan Martin, of "Norfolk," Cassilis, pictured after their marriage at St. Columba's Church, Cassilis. Their attendants were, from left, Mr. Richard Gibb, Miss Sally Martin, Mr. Graham Hurst, Miss Diana Fairfax, Mr. Douglas Grice, and Miss Julia Murray. The bride wore a white satin-backed shantung gown and her bridesmaids were in pink Thai silk frocks.



IN TOWN from "Shenstone," Mudgee, Mr. Max Roth and his fiancée, Miss Elizabeth Benson, chatting over drinks at Romanos. Miss Benson is the daughter of Mrs. H. Weeden Benson, of "Emu Holes," Scone, and "Boonoke," Newport, and the late Mr. Benson. She has an oval sapphire engagement ring.

AT LEFT: The Hon. Catherine Sidney, daughter of the Governor-General, chatting with Sir Charles Moses (at left) and Mr. Arthur Rylah, Victoria's Chief Secretary, at a gala dinner at the Trocadero before the departure of the first passenger train to travel on the new Sydney-Melbourne Standard Gauge Railway Line. Miss Sidney later made the train trip to Melbourne with her parents.



LEAVING St. Mark's Church, Darling Point, Mr. Roderick McDonald and his bride, formerly Miss Ronda McCumstie. After the ceremony the bride's parents, Mr. and Mrs. R. McCumstie, of "Booroola," Crooble, entertained at a reception in the Carnelian Room at the Australia Hotel.



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of rich choice tobaccos — plus the miracle filter — light up
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THE INTERNATIONAL PASSPORT TO SMOKING PLEASURE

Charlton Heston shies off TV

By NAN MUSGROVE

● Charlton Heston, one of today's most successful movie stars, says television, "aside from the news, is all B-class movie stuff."



● Charlton Heston in the starring role in the film spectacular "El Cid." Heston's film earnings are big enough to enable him to spurn TV offers.

HESTON, star of "Ben Hur" and "El Cid," says he would like to do TV. But only if and when it improves.

"Time was when American TV had some great shows," he said. "But American TV has none of the great live-dramas left. They are a thing of the past. British TV theatre by comparison is very good."

"Last summer I did my first and last filmed TV show. It was a good script but I was disappointed in the finished product."

"American TV isn't bad because it lacks talent. The talent is there in abundance. It is bad because it can't afford to take time to make things right."

Heston was not well-informed about American TV, the experts said.

He admitted later that even American TV, the main object of his attack, had its exceptions to a general rule of mass production.

Heston can afford to look down on TV. His income from films alone in the past year is said to be more than a million dollars.

He is the leader of the last hold-outs, the movie stars who refuse to appear on TV. The others include Marlon Brando, Montgomery Clift, Cary Grant, Glenn Ford.

It is significant that all of them are in great demand for movie-making. But for this, their disregard and contempt for TV probably wouldn't be nearly so great.

PERRY COMO, who is so relaxed that I always expect him to yawn between the notes of his songs, has the strangest distinction among TV stars — cows love him.

Fittingly, the people who found this out are a big American dairy foods company who sponsor his show and pay his huge salary.



PERRY COMO . . .
Cows love him

Perry's cow appeal, added to his televiewer popularity, makes the sponsor very happy.

"I have music piped into my barns during the evening hours," one Wisconsin dairy farmer wrote to the sponsors.

"I do this to soothe my cows' nerves, keep them happier and more productive."

"It seems that Perry Como's singing, and even his talking voice, has kept the cows happier the past four years than any other music."

The farmer produced figures which showed that during the 13-week summer recess of the Como Show his cows' milk production falls.

I don't exactly know how I'd feel about this if I was Perry. Probably, like that other famous TV personality Liberace, I'd cry all the way to the bank.

Dan Farson disappoints

NOTHING has shaken my faith in TV as much as the series by the British interviewer Dan Farson, called "Farson in Australia."

Before I saw them, with his English series in my mind's eye, I'd have held Farson up as an ace observer, but having seen a number of the "Farson in Australia" documentaries I wonder how good an observer he is.

He doesn't seem to have got a complete picture of any of the Australian subjects he has tackled.

Perhaps I am too literal. If I see a film called "The Cairns Story" advertised I expect to see the Cairns story (as rich and ripe a story as any interviewer could wish for), not a number of odd bods talking about the Australian character.

His much-advertised piece "Society in Sydney," too, exploded like a very damp squib. It didn't do the women involved justice, it was bad technically, and it covered an extremely narrow segment of Sydney society.

I'm disappointed in the series. I think they're bad.

Speechless in the street

"DON'T LABEL ME," a documentary about British Guiana from A.B.C.-TV recently, was one of the liveliest hours of social-political documentaries yet.

It dealt with the policies of Dr. Cheddi Jagan, newly elected Prime Minister of the former colony of British Guiana.

Dr. Jagan, interviewed in

his own living-room, with roosters crowing loudly in the background, was a most impressive man who believes in the direct answer to questions. Passing the buck appeared to be quite unknown to him.

But what impressed me most of all was the expression of opinion by the people in the street. Most of those accosted were under-privileged non-Europeans.

They had opinions for and against the policies of their Dr. Jagan, and expressed them forcibly and lucidly, which added considerably to the interest of the documentary.

I was astonished. People in Australia who are subjected to this technique are either inarticulate, incoherent, em-

barrassed, or sound like rat-bags.

I think inability to express ourselves is an Australian failing, and one I can never understand the A.B.C. highlighting, week after week, in "Four Corners."

I'm all for the people in the street, especially last week when the interviewer, Ray Taylor, accosted a passer-by and asked was he "sanguine" about something or other.

Sanguine is an unusual word. Why not say "hopeful?" It means the same and probably would bring forth a better answer from the passer-by — probably balancing the budget against the day's shopping list and not sanguine about the outcome.



FILM REVIEWS AND GOSSIP

With MIRIAM FOWLER

★★ LOVER COME BACK

Doris Day and Rock Hudson turn big-business rivalry into risqué romance in this gay Madison Avenue comedy. Advertising executive rivals for marketing accounts, Day and Hudson stoop to all the below-belt tricks. The action is breezy—an enjoyable confusion of farce and satire. The ticklish pair get impressive support from their scheming "seconds," a droll Ann Davison and the zany Tony Randall. — State, Sydney.

In a word . . . **LIGHT.**

WARLORD OF CRETE

Here's another B.C. adventure running riot with farcical brutality, chiffoned lovelies, and husky males of the Adriatic. Sadistic queen Rosanna Schiaffino subdues her subjects with human sacrifices to a hidden monster — ultimately located and slain by an Attic prince, played in stilted style by Bob Mathias. — Esquire, Sydney.

In a word . . . **GORY.**

★★ ★ ★

GERMAN actor-director Bernhard Wicki is completing the German aspect of the D-Day landings for Darryl F. Zanuck's mammoth production "The Longest Day." Each country which

took part in the landings has its own native director shooting the sequences, and Zanuck himself has been directing the American ones with Andrew Marton and Elmo Williams. Kenneth More, Richard Todd, and Peter Lawford lead the British side with Robert Mitchum, Jeffrey Hunter, Ron Randell, and Henry Fonda as the Americans. France contributes Daniel Gelin and Christian Marquand, and Wicki is directing Curt Jurgens and Werner Hinz for the German sequences.

IT'S no secret that Frank Sinatra's son-in-law, Tommy Sands, is very upset that he wasn't given the part of Sinatra's kid brother in "Come Blow Your Horn." Many people thought Tommy married Nancy Sinatra for "political reasons" and think Sinatra's unhelpful attitude to the boy is an attempt to squelch the rumors. Brandon De Wilde got the part.

★★ ★ ★

DAVID NIVEN is the latest star to abandon Hollywood, or so it seems. He recently bought a villa on the French Riviera and admits he'll be there "most of the time." This, even though he is a partner with Dick Powell in one of the most thriving TV production companies in Hollywood.

READ "TV TIMES" FOR FULL WEEK'S PROGRAMMES

Now! **4** wonderful new ways to buy cheese

KRAFT DE LUXE SLICES

... All available from your grocer's refrigerated dairy case



Kraft CHEDDAR SLICES
8 slices of finest-tasting Cheddar of all.

Here are 8 big bread-size squares of cheese, just the right thickness for making hearty, satisfying sandwiches in seconds. Simply team Kraft Cheddar Slices with lettuce, tomato, or your favourite sandwich ingredients. Cheddar Slices are made from a blend of Australia's very finest Cheddar cheeses.



Kraft GRUYERE SLICES
Discover delicate nut-sweet flavour.

Give your family a wonderful new taste-experience in cheese — Kraft Gruyere Slices. Set up a snack luncheon out-of-doors — a variety of breads, tomatoes, cucumber, lettuce, and a package of Kraft Gruyere Slices. Discover the delicate, slightly nut-sweet flavour of finest Swiss cheese. Your whole family will love this new cheese flavour from Kraft.



Kraft OLD ENGLISH SLICES
Like a slightly stronger flavour?

Australia's favourite cheese variety, Cheddar, came from England. Now Kraft master cheese-makers in Australia have perfected a special Cheddar with a slightly stronger flavour — deep-golden in colour, smooth textured, full of flavour. Try hearty Old English Slices in sandwiches or for supper snacks.



Kraft WELSH RAREBIT SLICES. Try them pan-fried!

Here's the wonderful two-minute way to enjoy the authentic spicy flavour of Kraft Welsh Rarebit Slices. Put a Welsh Rarebit slice between 2 slices of buttered bread. Butter the outside of the sandwich and place in a heated frying pan (no oil needed, the butter fries it). Fry both sides. Serve piping hot.

8 big slices in every packet of **KRAFT** Slices



SORE FEET plague TV stars, too. Bert Newton was wearing a pair of tight shoes he bought in a hurry, so he made straight for a store and new, comfortable shoes.

Bert Newton on city tour

MANY things go to make a successful TV star. The widest smile, the nicest voice, the best sense of humor, the most winning touch as compere don't add up unless the entertainer knows his audience. Victoria's Bert Newton, 23, got busy learning to know his as soon as he became compere of "The Channel 9 Show" when he whirled round Australian capital cities on a getting-to-know-you tour. Here he is in Sydney.

—Nan Musgrove



MARTIN PLACE, heart of Sydney (above), was as quiet as the country compared with some places Bert visited. His tramp round included a visit to Wynyard at rush hour and to surging Pitt Street.

AT THE QUAY (right) Bert was more fascinated by the double-decker buses than the ferries. He boarded one to see if it was as good a ride as he remembered. It was.

THE AUSTRALIAN WOMEN'S WEEKLY — April 25, 1962

SHOW BUSINESS





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with your
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(OR INITIALS)

Tek

INITIAL

Anti-Germ TOOTHBRUSH

Another great first for Tek! Tek Initial Toothbrush, with new sculptured handle and a full alphabet of initials on self-adhering gold foil strip — you simply press on your own name or initials. Buy Tek Initial in the smart plastic container for all the family — costs just a little more than Tek standard toothbrushes.

AND STILL AVAILABLE

Famous Tek Standard Toothbrushes
— all protected with
exclusive Anti-Germ.

Tek — the best toothbrush

money can buy!



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CURRY POWDER

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LETTER BOX

• We pay £1/1/- for
all letters published. Let-
ters must be original, not
previously published.
Preference is given to
letters with signatures.

Culture — or cavemen?

IT seems futile to attempt to lure musicians and opera-lovers to our shores with the Sydney Opera House when what Australia needs most are the husky outdoor types who care not a hoot for music but are willing to pitch in with brain and muscle to improve our country. Why not forget about keeping up with the cultural cities of the world — after all, they have the advantages of centuries of music behind them — and concentrate on advertising our vast natural resources, worker opportunities, and beaches.

£1/1/- to L. Herrington, Gladesville, N.S.W.

Shoplifter at 10 months

AS we left a large city store I glanced at my 10-month-old daughter in her pusher and saw — to my horror — that she'd selected two ornate candles from the gift counter and was busy removing their wrappings. Our visit cost me 16/- more than I had intended.

£1/1/- to Mrs. K. Williams, Bulleen, Vic.

Status at a glance

I MEET an average of 20 people a day in my job and am constantly referring to middle-aged misses as Mrs. or asking a Mrs. her husband's initials only to find she's a widow. I'd be most appreciative if the Government insisted that people wear badges indicating their marital status. Perhaps misses over 30 could wear silver rings on their index fingers and widows wear green bands on their little fingers.

£1/1/- to Miss J. Cole, St. George, Qld.

Teacher's accent confuses him

MY eight-year-old son was doing well at school this year until his teacher left. His work has dropped considerably, and on questioning him he told me he couldn't understand his new teacher. When I visited his school I discovered his teacher is a Scotswoman with a very broad accent. Surely such handicaps should not be allowed in junior grades, where correct pronunciation is essential.

£1/1/- to "Queen's English" (name supplied), S.A.

Maternity coincidence

I WONDER if any other reader has had the unusual experience of being in a maternity hospital at the same time as her mother. My second baby was born a few days before my youngest sister, and my mother and I were in the same ward.

£1/1/- to "Mother of 2" (name supplied), West Ulverstone, Tas.

Pets in house

"MENAGERIE" (Vic.) thinks that pets — cats, dogs, birds — should not be allowed in the house. I consider a cat should be allowed in the house during the day, a bird at night, but a dog never.

£1/1/- to Mrs. T. Smith, Barkers Vale Roadside, N.S.W.

"MENAGERIE" would be horrified if she visited our home. Our cat has the run of the house and our bird lives on the dining-room table, coming out at meal-times to pick round our plates. Both are very clean.

£1/1/- to "We Love 'Em" (name supplied), Dundas, N.S.W.

PETS should be kept outside. Nothing is worse than visiting someone and having the cat or dog crawling all over your good clothes.

£1/1/- to "Outside" (name supplied), Morgan, S.A.

LIKE "Menagerie," we have a dog, a cat, and a bird, but, unlike her, they are accepted in the house and are true pets. My husband and I feel the little extra work involved is more than repaid by the hours of pleasure they give our Master Seven and us.

£1/1/- to "Animal Lover" (name supplied), Black Rock, Vic.

WE, too, had a divided household until we agreed that our pets — two cats, a dog, and a budgie — could come and go at will during the day but must sleep at night in their baskets in the laundry. Any violation of this rule resulted in the offending child sleeping in the laundry and the pet on his or her bed.

£1/1/- to "Wily Wife" (name supplied), Nedlands, W.A.

A BIRD, a cat (tame), and a dog would be heaven compared with the present inhabitants of this out home. Hermit crabs, other people's children, wild kittens, and grubs are brought into our home as pets. I can cope with all but the crabs, which can appear in the most unnerving places.

£1/1/- to Mrs. M. Fitzpatrick, Cocos (Keeling) Islands, Indian Ocean.

Ross Campbell writes...

MY wife held out her left hand, a startled look on her face.

"My wedding ring's gone," she said. And it undeniably had.

The alarm was sounded. Parties of volunteers searched the bathroom and kitchen and crawled under beds, but with no result.

We had to face the fact that the ring was lost.

The children were unhappy about it. They seemed to think it reflected on themselves. Perhaps they felt insecure, as the psychologists say, without a wedding ring in the house.

I told them I would buy another one, but that did not quite put their minds at ease, or mine either.

The lost wedding ring was a narrow one. It was bought soon after the war, when narrow rings were the fashion. Today wide ones are in, some of them like knuckle-dusters.

The children want their mother to get a wide ring because they like modern things.

My son says his hobby is being modern.

LOST RINGS

But I would rather she had an old-fashioned, narrow ring like the lost one.

She thinks it may have come off while she was in swimming.

Years ago it got too tight and she had it made bigger. Then it became

impossible



loose, but she didn't have it made smaller. As a result, no ring.

The evening after she lost it we went to a small party. Three other women there said they had lost wedding rings. One had lost an engagement ring as well.

They all told the same story. Early in their married life, when they were bouncy young mothers,

their rings were too tight. Later, when they went on diets, their rings were too loose. Then one day the rings quietly disappeared.

I was surprised to learn that wedding rings were lost so often.

Now and then I have met married women who did not wear their rings. I thought they were absent-minded or perhaps a bit gay. The truth was, no doubt, that their rings had fallen off.

It is sad, because a ring received on a wedding day can never be replaced satisfactorily, even if the new one is more fashionable.

I well remember the shop where we went to buy my wife's ring and the salesman who said it was very smart (he did not foresee the change in styles), and how nice and important it looked when she first wore it.

Now it has joined the legion of lost wedding rings. The world must be sprinkled with them.

At least I shall keep my eyes open now as I walk along the streets. One never knows when there may be the gleam of gold in an odd corner — the missing memento of someone's wedding day.

MR. AL YORK, whose specialty was interviewing famous personalities, was completing an interview with Miss Lora Tremaine, one of Hollywood's most glamorous movie stars. Usually these interviews took place in the lady's boudoir. In this instance Miss Tremaine was seated primly in her library. "And so we can say," remarked Al as the tape-recorder continued unravelling its reel, "that you've definitely decided to appear in a Broadway play this fall." "Yes, darling. And I'm terrified. I've never done anything like 'New Blood' before."

"Just one more shot. Would you, ah, relax your limbs, Miss Tremaine?" said the photographer. "No leg pictures. Please. This is a dignified play, boys. Why do you think I insisted on being interviewed in my library? Only this morning my daughter Lily said, 'Mamma, it's time you gave up those awful sex roles and became a real actress.'"

She firmly pressed the stop button of the tape-recorder. "That's not all she said. She said, 'Mamma, someday they're going to nominate your bosom for an Academy Award, and that's the day I'll die of shame.'"

"And how old is Lily?" asked the interviewer.

Lora smiled wryly. "Now that's a sneaky question." Seen this close up the star was every bit as alluring as the camera made her. She somehow managed to radiate a sort of illicit charm that was as difficult to describe as it was easy to look at.

"Let's just say Lily's in her teens. She's been in the little-theatre movement on the Coast here for several seasons. Her dad—we're separated, as you know—helped to finance her in a couple of things that sort of expired. Anyway, she thinks it's high time I did a Broadway play, and so I finally accepted Martin Latimer's offer."

"And in all these Hollywood years you've never been in a stage drama?"

To page 28

"Miss Tremaine," Al York asked as he held the tape-recorder, "have you definitely decided to appear in a Broadway play?"

MOTHER
IS A
MOVIE
QUEEN!



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Chrysler VALIANT



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£5,000 IN GREENGOLD, PLUS A '62 VALIANT SEDAN

Australia's newest and most exciting car—and the "Enterprise" mine, Hill End, N.S.W.



2nd.

1962 SIMCA ARONDE STATION WAGON and 10,000 miles free petrol from Golden Fleece!

3rd.

"GOLDPOWER" MARINE FAMILY RUNABOUT AND TRAILER—neat 6-seater—for hours of golden leisure to come!



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AND 1,500 OTHER FABULOUS PRIZES!—100 Hanimex "Sekonic"

Elmatic 8 Movie Cameras, the newest automatic movie camera to record your golden days; 100 Philips "Gold-Coaster" Personal Portables, 7 transistor-powered for golden tone; 50 Philishave Floating Head Electric Shavers; 250 Hanimex "Argus 75" Cameras; 500 "Gold Crest" Vanity Cases; 500 Sets Agee Pyrex "Golden Glow" Festive Ware Casserole Dish and Stand.

Everybody can strike it rich in this easy Ipana Gold Rush Contest! Here's all you do! 1. Look at the portraits of the 6 popular personalities. Now pick the smile which belongs to each personality from the row of numbered "smile" photographs! FOR EXAMPLE: If you think No. 3 "smile" is Ilse Konrads',

write the figure 3 in the square beside her name on your coupon. 2. On a separate sheet of paper write not more than 25 words why you like Ipana. 3. Complete coupon with your name and address and send together with end flap from an Ipana Toothpaste carton (Fluoride, Standard or Chlorophyll).*



Easy to WIN! Just match the stars to their golden smiles!

CONTEST RULES—VERY FEW!

- Competitors may send as many entries as they wish—entry coupon on this page.
- Employees (and their families) of Bristol-Myers and its advertising agents are not eligible to enter.
- Judge's decision will be final and no correspondence will be entered into.
- Entries close on 4th May, 1962, and no entry mailed after that date will be considered.
- Results will appear in Woman's Day dated 11th June, and The Australian Women's Weekly dated 13th June, 1962.
- All entries become the property of Bristol-Myers Company Pty. Ltd. and may be used for advertising purposes.
- All entries will be judged by a specially selected judge. Prizes will be awarded on the skill shown in matching the smiles to the faces. Excellence of the statement why you like Ipana will be taken into consideration only in the event of more than one competitor correctly matching the photographs.



To: IPANA GOLD RUSH, Box 121, P.O., CRONULLA, Sydney.

This is my solution to the Golden Smiles Puzzle.

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On a separate sheet of paper write not more than 25 words why you like IPANA.

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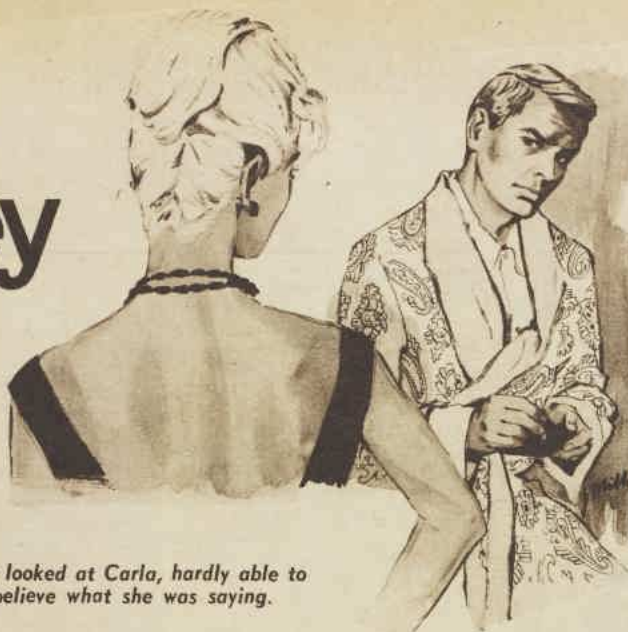
Pin flap of Ipana Toothpaste back here. If you wish to win £500 extra cash, attach end flap of Ipana Toothpaste or label from Theraderm.

BM394/62

Marry for Money

A short short story
complete on this page

By DONALD KAYE



Don looked at Carla, hardly able to believe what she was saying.

I MARRIED the most beautiful woman in the world. Don't take my word for it. Have a look at the newspapers for that time. Have a look at the pictures of Carla Martinez, for whom lights shone on Broadway, in Rome, in London—who looked as well in a bikini as in an ermine stole—Carla Martinez, married to a writer—an unknown, eighteen years older than she.

When Luther John, of International, came to see me, to pin me up in his column for the world to gaze at, even his smug composure was a little askew.

"My dear fellow, forgive my impudence—but why you? I mean, without being vulgar, everyone, from Shahs to tycoons would have given thousands—excuse the phrase—for just a passing romance with the woman."

"But, of course," I was curt.

"Quite, quite. She rejects them for years. Reputation untarnished. Then you come along—well slightly wrinkled, a trifle overweight, most charming, I'm sure, but with . . ."

"Nothing. And she married me."

"I mean, she's a woman of the world. She's twenty-five."

"Twenty-seven on the fifth of April."

"Well, well." He scribbled. "How do you explain it?"

I sent him away with a romance-filled notebook.

But how did I explain it? Oh, there was an explanation. You never heard of Daytree Film Studios? Few did.

Daytree made an offer of £50,000 to Carla Martinez to star in a documentary, forty-five minutes long. The documentary was a winner. It was on the evolution of women's clothes. I was the writer he dragged along with the company.

We flew out, and the first time I saw Carla Martinez was on the plane three seats ahead.

I saw her by the Wailing Wall, near the Sphinx, in the Colosseum, at the Acropolis, in Dallas, and finally in Ayacucho, Peru. We spoke four times. She smiled once.

We came back to London for a couple of fashion-shots to wrap it up.

It was on the third night that I heard the frantic knock on my door just short of one a.m. I'd been nearly asleep, and my tousled mind took seconds to register that it was Carla.

"Come on in." A battered dressing-gown and down-at-heel slippers, to entertain the most beautiful woman in the world. Imagine it, if you can.

She went across to the window, and looked out.

"What can I do for you?"

"You can marry me."

I wondered if I was awake. "Marry you?"

"I'll make it worth your while." Her voice was taut.

My mind was flummeling crazily. "What say we sit down and talk about this? I can't seem to . . ."

"Of course." She sat down under the lamp.

She was beautiful—but she was serious, too.

"You want to know why I've asked you to marry me. It's simple. I'm afraid of men."

I grinned. "But not of me?"

Her face changed. "What I mean is—" she hesitated. "A business arrangement would enable me to set the terms—would benefit you—would protect me."

"I begin to see light."

"It's the protection I want. You realise what it is—to be always in the public eye, to be sought after."

"I think I do."

"If you're unmarried or divorced, you're fair game for every . . ."

"Shah and tycoon?"

She smiled a little. "Very apt. My idea is that you will be around. You will travel with me. We will stay at the same hotel—on a business basis. And if things get tough for me, you will just—make your presence felt. It's a very peculiar request, and you're entitled to wonder whether I'm—eccentric. I only wish—I only wish I could let you live one day of my life. You'd know I wasn't."

"Carla, listen to me. You're very beautiful. You're wealthy. Have you ever considered falling in love and marrying like an ordinary person?"

"It wouldn't happen. But in any case, it wouldn't be insurmountable."

There was a long, long silence. Then I said, "Okay, I'll do it. Though the only reason I can think of is because you're Carla Martinez." I butted a cigarette. "Come to think of it, under this arrangement, that's no reason. Let's just say it's not the principle of the thing. It's the money."

She said slowly, "Thank you very much. Don't let my being Carla Martinez bother you."

She came over to me. I was shocked to see that she was weeping. "Will you kiss the bride?"

I kissed her on the forehead. "One thing, when you fall in love, I want you to come and tell me. Just give it to me straight."

"It won't happen," she said, "but okay, anyway."

We were in London for three months, Hollywood for six, New York for another six, and then to Paris for nightclub work. By the end of the first month, I knew what she'd been talking about. The men about her tried to brush me off, until she told them I was her husband. Even then some of them wouldn't take any notice. But I developed a technique, and always found plenty of backing from unlikely people like hotel managers and head waiters.

The rest of the time was my own. Yes, I wrote, and finished a novel I'd started two years before. It sold well. I was happy—which was a surprise because I'd never seriously thought I could live with the set-up—money or no money.

But Carla and I got on well. She confided business problems from the start, and we shared more interests than I would have suspected. And together we started to take her man-phobia apart and discuss it frankly. She began to look happier. And beautiful? Well, what do you think?

It was late summer in Paris. We were walking in the Bois among the quiet tree shadows.

She said, "You've been good for me, Don."

"Well, thank you kindly, ma'am."

"You've kept your bargain. You've done everything I asked of you."

"That has been a pleasure." I looked sideways at her loveliness. An understatement.

"The arrangement has been a success, hasn't it?"

"Indeed it has."

"That's why I hate so much to have to spoil it."

I stopped. It was sudden. Very sudden.

"That means only one thing. You've . . ."

"You told me to give it to you straight. Well, here it is. I've fallen in love. I said it would never happen. But it has."

I thought quickly. It wasn't hard to pick a half-dozen eligibles from the current production, and another dozen from the other side of the Atlantic.

She said wistfully, "The arrangement could never be the same, could it? It's just that the man I'm in love with is married, so you see . . ."

"Carla," I said, "don't put it up to me."

She looked away. "It's not so bad, really."

"Not so bad? Now listen to me . . ."

"Because the man is you . . ."

Something hit me between the eyes. I stopped. "Me?"

"Yes, you."

"But I'm your husband. You can't fall in love with me."

"Well, I did." Her voice dropped. "I did, because I've never been afraid of you—and because . . . well, it doesn't matter now, because it can never be the same, can it?"

"No," I said. "It can never be the same, because I've been in love with you since Ayacucho, Peru. It can never be the same again—and that's wonderful."

I took her in my arms, and a gendarme passed, whistling.

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SKIN TROUBLE?

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SCIENTIFICALLY

There are no 'ifs' with NEW-FORMULA MEDICARE. Dermatologists the world over approve the medical action of Medicare's proven-successful ingredients. Medicare's astrigent action reduces open pores, removes excess oiliness. Its healing ingredients dry up pimples; your skin begins to clear up from the very first day.

Medicare can help to bring a fresh clear skin to every boy and girl troubled by pimples and acne. Even severe cases tested over 14 days show the skin smoothing out fast. And Medicare is flesh tinted—covers up blemishes whilst it goes to work scientifically on acne, pimples, excess oiliness.

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BANISHES STAINS AND TARNISH
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Go ahead and be downright proud of your gleaming Goddard's-dipped silver. No need to tell that those stubborn stains and tarnish went with no work at all—even between fork prongs and filigree. Good silver stays good forever with Goddard's Silver Dip. 7/9.



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1159
Page 21

ARE
YOU AS
CLOSE
TO YOUR
CLOTHES
WASHING
PROBLEM
AS WE
ARE?



Many long years (over 30 in fact) of specialisation as washing machine manufacturers have put us a lot closer to your washing problem than even you.

Wilkins Servis



Wilkins Servis is our name. We make washing machines—in fact we make only washing machines. That's one reason we make them so well. Our Supertwin is possibly the finest washing machine you've seen. We don't mean the way it looks (it does look fine) but there's more — "under the bonnet" so to speak. For example:

1. A QUICKER WASH

Supertwin twin tubs do the wash in half the time. 7 lbs. wash in one tub (this takes 3 to 7 minutes) while the other tub rinses and spin dries another 7 lbs.

2. NO SOIL REMAINS

Nothing beats agitation for thoroughness — and nothing beats the efficiency of Wilkins Servis wide sweep agitation. A full 210° arc sweeps 54 times every minute to create more suds turbulence than a boiling copper. (Supertwin will boil the water if you wish.)

3. NO MORE "LEFT-OVER" GREY LOOKS

Supertwin gives brilliant-bright results because it rinses with a 100% deep soak float away action. Clean water flows UP through the clothes floating away scum and soap. This contrasts with ordinary rinsing actions which rinse from the top, carrying soapy scum through the clothes.

4. BEST SPIN DRY

Supertwin spin dry action is quick and easy and is intended to dry the clothes. For instance, the bowl is designed in a conical shape. This throws the water out — makes the clothes so dry that many are ready for immediate ironing.

5. MODERNISE YOUR LAUNDRY

Wilkins Servis design—both in appearance and technical features—is years ahead. When you install a Wilkins Servis Washing Machine you instantly modernise your laundry.

I am watching you

WHILE convalescing from a bout of pneumonia, MIMI PAGE met and became friends with LAUREL BONSELL, another patient in the same hospital. After their discharge, Laurel invited Mimi to a dinner party at her home, and although her husband, RUFUS, made her very welcome, his mother, a tiny vague old lady, made Mimi feel uncomfortable.

Upstairs later, Laurel told Mimi she had been receiving poison pen letters, referring to her first husband's death, and she has been too frightened to show the letters to Rufus. Mimi suggested she employ a private detective. Laurel then hired a MR. AUSTIN, who traced the letters to a mountain inn at Asheville, and suggested Mimi go there to try to find out who is sending them.

Arriving there, Mimi finds the place is run by PEG and SMOKY BROCKTON and has as guests MR. AND MRS. COLLINS, who are having a second honeymoon trying to save their marriage; BILL and FRAN ROGERS, young newlyweds; PRESTON BROWN, a newspaperman; and MISS CLELIA CAVENDISH, a middle-aged neurotic, with her nurse, DOROTHY MCCARTHY.

There is also GARTH HEYWARD, who appears to be a handyman at the inn. The first night Mimi is there, a moonlight ride is arranged for the guests. Mimi and Garth are separated from the others for a while and they find themselves drawn to each other. NOW READ ON:



Outside the post office, Mimi frowned as she saw the letter addressed to Laurel.

Dramatic conclusion of our two-part serial of suspense

By ANN HEAD

THE letter I finally wrote the next day to Mr. Austin, needless to say, contained nothing of the way I felt about Garth Heyward. He had wanted impersonal facts, and impersonal facts were what he got.

"The inn is run by Peg and Smoky Brockton, hearty, robust extroverts," I wrote. "She is a native of Asheville. A waitress whom he met the winter he flunked out of Princeton. She is the one who gives the place warmth. He, dressed in cowboy hat and riding boots, exuberantly enthusiastic about horses, gives it atmosphere. He is the only son of Brockton, the hotel magnate. Apparently a great disappointment to his father. Apparently a joy to his wife, their ten-year-old daughter, and the guests of the inn."

"There are only seven guests besides myself. Preston Brown, the news analyst. 'Who's Who' can give you the facts. He has been here only a few days, but uses this place as a retreat and has been here several times since January. The Rogers', Fran and Bill, from Milwaukee. Newlyweds. Have been here only a week. Brenda and Farley Collins from New York have been here for two months. Aloof. Unhappy. They honeymooned here when Smoky first took over the inn twelve years ago, and Peg Brockton hints they have returned in an effort to put their marriage back together again."

"Clelia Cavendish and her nurse, Dorothy (Dotty) McCarthy, both from New York, have been here since the first of February. Have not yet met Miss Cavendish, who is mysteriously not well and spends a great deal of time in her room with, I am told, an assortment of parakeets. Her nurse, Dotty McCarthy, is pretty outgoing and garrulous on all subjects with the exception of her employer, about whom she maintains a commendable silence."

"The help consists of a cook from South Carolina and, because the season has not got under way, only one maid, a nineteen-year-old mountain girl who can neither read nor write."

Self-consciously I almost did not add Garth's name to the list, but, after all, he was a part of the inn—very much a part of it. I wrote "There is a man named Garth Heyward who lives up the mountain and is apparently a sort of Man Friday to the Brocktons." And thought: How obtuse can I be?

Checking the letter over, I wondered if Mr. Austin could possibly find anything in this innocuous account of innocuous people to further his search, but apparently he did. Four days later I received a reply from him that shattered all my illusions about the place and my judgment of people. His letter informed me that my letter had contained the names of two people who had known Laurel well.

However, by then it was too late to turn back. Too late for regret. Too late for anything but pain and confusion, because by that time too much had happened. I had come to love the mountains. I had learned to ride a horse. I had become friends with Dotty McCarthy. I had met and talked with the mysterious Miss Cavendish. I had fallen in love, and I had seen a typewritten, stamped envelope addressed to Mrs. Rufus Bonsell III lying with the rest of the outgoing mail on Peg Brockton's desk.

I had been at the inn for four days when I saw the letter, and, except for a few half-hearted attempts to pump Dotty about Miss Cavendish, I'd been abysmally neglectful of my duty to Laurel.

The truth was that the longer I was at the inn the more preposterous it seemed to me that there could be any connection between Laurel's letters and anyone here, with the possible exception of Miss Cavendish, who was herself preposterous—but in such a nice way that I'd even begun to dismiss her as a suspect.

And I honestly can say that the fact that I was so thoroughly enjoying myself was not responsible for this indifferent attitude of mine. It was not until I had acquired this indifference, this conviction of everyone's innocence, that I truly began to enjoy myself.

I spent my first full day at the inn gathering the facts I wrote Mr. Austin. This involved turning down an invitation from Preston Brown to drive into Asheville in favor of helping Peg Brockton shell the peas for dinner, and, harder still, meant giving up a riding lesson from Garth in favor of a brisk walk with Dotty McCarthy, because Dotty was garrulous and interested in people and he was not.

However, on the second day, having virtuously sent off my report to Mr. Austin, I determined to do exactly as I pleased.

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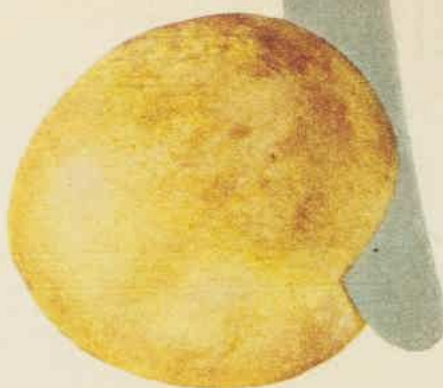
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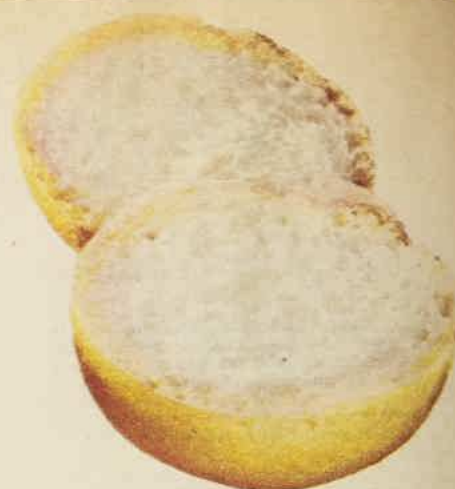
To page 50



Eat yourself trim



... quick and easy



... with calorie-low



... protein-high



... starch-reduced



... En-a-vite rolls!

Diet with new En-a-vite rolls! They're starch-reduced and calorie-low. They slim you. Trim you. Nourish you — because they're brimful of bouncy vitamins and protein. How do you serve them? Fresh or toasted. Plain-buttered or filled. En-a-vite rolls are ready to eat. **Need no cooking.** Stay fresh for months. Cost less than ordinary rolls. Buy En-a-vite rolls today and start tonight to eat yourself trim. The diet plan on every pack shows you how. This quality Holbrooks product is available at your store — now!

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World famous swimming coach and physiologist, **FORBES CARLILE, M.Sc.**, recommends En-a-vite rolls. Mr. Carlile says: "Not only swimmers and athletes need low-calorie, high-protein nutrition. Everybody does. And En-a-vite rolls provide it. Because En-a-vite rolls are starch-reduced, they are low in fattening calories. Because they are high in protein, they promote good health. I recommend En-a-vite rolls to all my athletes — and to you. They are a delicious, simple way to keep trim and fit."



2 PACKS — BIG AND FAMILY SIZE

If you were granted one wish, What would it be?

FOR a long time I've wanted to tell someone what happened to me last winter on a perfectly ordinary day of wet boots across the floor and peanut-butter sandwiches for lunch.

I have friends I talk to. We discuss the children's teachers and what to have for dinner and other people's peculiarities. But this particular thing I can't tell them about. If I tried they'd think I was out of my mind and offer to keep the three children while I went to the city for a change of scene.

I don't need a psychiatrist's couch; I just need a listener. But women are not above suspicion of being a little odd when they haven't had a day off in weeks. Say what you will about the hard life our grandmothers lived, today's mother has an awful lot to do. Grandfather didn't expect grandmother to be a glamor girl all the time she was doing her work, either. Even on Sunday she just slicked her hair back and put on a clean dress.

I do not look high-style and leisurely, as though I spent most of my time at the country club. My family love me, so when I ask them if I look all right they say yes every time.

I'm not very bright, either. I always figured that the I.Q. test they gave me when I entered college was graded by a no-expert type. I got in and I got through, but that is about it.

This particular day was cold and snowy and bright. The living-room looked pretty and I felt happy. I had served a peanut-butter sandwich lunch, but I had also concocted an elaborate parfait for the children that got an enthusiastic reception and got yesterday's left-over fruit into their stomachs.

I was polishing the brass andirons and humming a little because I love these andirons. We found them in an antique shop in New England and the cherubs on the posts do something for my soul. When I polish them I always think about the man who made them and how proud he must have been all those years ago.

Somebody behind me said, "Light that fire. I'm cold."

Obediently I picked up the lighter and lit the kindling under the log. Then I did a double take. No one was behind me. You see already how unreasonable it sounds.

To page 60

Bill's wife looked down at the fairy sitting on the edge of the hassock.

Her dearest wish

A captivating story

By KATE McNAIR

THE AUSTRALIAN WOMEN'S WEEKLY - April 25, 1962

BEAUTY?
POWER?
WEALTH?



Worth Reporting

FLYING around Australia—per courtesy of T.A.A.—is a child's roughly carved hobby-horse bearing international tidings of "goodwill to all men."

Called Gold Dust, it was carved and dreamed up by 12-year-old Roddy Reynolds in Putnam, Texas, U.S.A., three years ago.

Roddy placed it on the highway outside his home with a note asking passers-by to carry Gold Dust along—and add their good wishes in a loose-leafed notebook in Gold Dust's feeding-bag.

Gold Dust since then has traversed the original Pony Express trail from Missouri to California (2000 miles), covered the world from Europe to the Far East, and finally landed in Australia.

Air hostesses and pilots of T.A.A. (sponsoring its trip throughout Australia) log Gold Dust's route in the feeding-bag book and enter comments from well-wishers.

Its Australian tour over, the hobby-horse will probably be taken over by an American airline and flown back to Roddy and the U.S.

"Isn't the ingenuity of today's children amazing," says a Childers (Qld.) reader, commenting on Gold Dust's arrival in her hometown recently.

PETER USTINOV directed Dublin rehearsals for his new play, "Photo Finish," by dashing around the Gaiety Theatre shouting instructions from a wheelchair.

"I am not going to wear myself out fussing around the theatre every day when I can take the weight off my legs in a wheelchair. In any case I'm in the wheelchair for part of the time during the play," said Peter from the comfort of his chair.

Canberra by candlelight

CANDLES in Canberra, home-baked bread, and hand-churned butter are among the childhood memories of the national capital treasured by Mrs. R. J. Middleton, now of Artarmon, Sydney.

Born to a pioneering family of about the 1870s in Acton (now part of the city of Canberra), Mrs. Middleton describes Acton as "a rural settlement with no electricity, no water, no telephones."

Portion of her home is now part of the clubhouse of Canberra Golf links.

Until her mother successfully campaigned for a school "on our side," her school was across the river, two miles away.

Vivid childhood memory for Mrs. Middleton—"the day a man came and planted wattle trees EVERYWHERE."

"Those trees were planted as shelters for the shrubs that are growing in Canberra today," she said.



MRS. RA DENNY, in traditional Maori pui pui, dances the Twist for the finish of her world-record marathon of 100 hours. At left is promoter Mr. K. Mortensen.

Twisted for 100 hours

A MAORI woman recently set a world record in Christchurch, New Zealand, doing the Twist for 100 hours.

She is Mrs. Ra Denny, of Christchurch, who entered a Twist contest after... her husband told her she was too old for it (she has three children aged 10, 8, and 6)... her sister said she was crazy... and her boss fired her.

Ra twisted from 8.5 p.m. on the Monday until 12.5 a.m. on the Saturday to win £100 from a commercial firm.

Balm for Ra was the fact that her husband had to eat his words and that her boss rang her up and told her she could go back to work whenever she liked.

A "working-girl" who makes gym shoes appropriately labelled "Marathon," Ra early knocked out the 14 competitors, including males.

One stayer, Yolica—a 16-year-old Dutch-born girl—collapsed seven hours before the finish, but roused herself sufficiently to keep going and encourage Ra to go on to victory.

The Twisters, who were allowed a two-minute break every hour and 15 minutes every four hours, ate on the floor while dancing.

Ra changed clothes during breaks, wore only two pairs of white flexible shoes throughout the contest. For her last triumphal hour or so she was resplendent in a traditional Maori pui pui.

Will she do it again? "She won't get the chance," insists her family.

I LIKE children very much. I don't know whether you would regard them as a luxury, but I like children because they are perfectly honest and there are not many about."

— Frank Cousins, General Secretary of Britain's Transport and General Workers' Union, in a B.B.C. interview.

Do 'boys prefer pink? ...

WE used to think the "Pink makes the boy wink" was a desperate last minute stand by someone trying to rhyme "ink."

A biscuit-company representative, Mrs. J. Starkey, who hands out free samples of "mixed biscuits" in Sydney suburban grocery stores, says there is "sound male psychology in the catch-line."

She would like to know about Big Boys, but "small boys DO prefer pink"... at least where wafer biscuits are concerned.

Wave any tray of "mixed biscuits" under the nose of a small boy and he will invariably select the pink—preferably a pink wafer, she says.

She doesn't know why this is so, but she invites anyone to try the experiment.

Offering her tray of "mixed" to our seven-year-old, Mrs. Starkey whispered: "Watch him move heaven and earth to get that sole 'pink' wafer."

Fascinated, we watched him ignore the beige biscuits, consider the chocolates, and come up with the pink.

"It never fails," said Mrs. Starkey.



SAY WHOA TO TOE TROUBLE!

WITH Baume Dalet
—the highly successful Continental foot ointment—
Rub away the misery of sore, tired aching feet. Don't endure unsightly foot swellings or the discomfort of bunions. **Baume Dalet** penetrates quickly to the trouble source letting its healing ingredients go swiftly to work relieving the pain, reducing the inflammation and swelling. Ask your family chemist for **Baume Dalet**, 6/- tube. **Baume Dalet**—A FOOT OINTMENT OF GREAT PENETRATING POWER

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my 'Commonwealth' Cheque-book gives me.

You get a bill—write out a 'Commonwealth' cheque—post it, and that's it. No cutting into your leisure time when you pay by cheque. No rushing about, no waiting, no effort. It's plain sailing with a 'Commonwealth' cheque account."

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go gay in wool's brighter bon-bon colours

WOOL

The little knitted wool suit is a razzle dazzle in . . . parfait, mango mousse, coconut ice, honeycomb. Sunny by day. Bright as fireworks by night. Warm, soft, shapely, weather-defying as only pure wool is. All the best knitwear makers have Bon-Bon colours. See at your favourite store. Mix and match with wool separates or woollens by-the-yard. Go gay, go Bon-Bon, go WOOL.
Illustrated: Parfait woolknit suit by Peka, Bon-Bon pink woolknit suit by Pelaco, Sherbet man's knitted jersey jacket by Monici.



Continuing . . . MOTHER IS A MOVIE QUEEN

from page 19

"No. And I'm petrified. But don't put that in your piece. In fact, dear, I'd like to see a copy of this article before it appears. Not that I don't trust you, Al. But—"

"I'll have a transcript in the mails in about two weeks."

"In that case send it on to the Park South Hotel, New York." She gave one of her famous smiles. "If you boys like scotch, just help yourself. A feller in Edinburgh makes it up for me special."

Later Miss Lily Tremaine came up dripping from the swimming-pool, a towel flung around her. She was slender, somewhat tense, with a tom-boyish figure and an air of deep gravity. "How did it go?"

Lora shrugged. "I talked about your father, naturally. And my other marriage when I was just a stupid kid."

"And not about the play?"

"Of course I talked about the play. But you've got to toss in a little human stuff, too." Lora sighed. "I don't know why I let you wangle me into this. What do I know about Broadway? Even Ted Loes, my manager, has his doubts."

"Mamma, this lead in 'New Blood' will start you on a whole new career. The play has terrific social implications, the idea of a rich society matron scheming to marry off her son to the daughter of the family cook—"

"It don't sound very real-life to me."

"But it is real life. Every day you read how some royal prince has been marrying a commoner to bring fresh blood into the family. Actually it's a sort of Strindberg plot—"

"Strindberg. Strindberg—what studio does he work for?"

"Really, mamma! Strindberg was a famous Swedish playwright."

"Well, unless he had a lot of screen credits I wouldn't recognise the name." Reaching

over, she patted her little blond spaniel. "By the way, I'm taking Taffy with us. He'll be a comfort. You know I've never liked New York. Cities look better lying on their sides. The way New York stands up balanced on its back legs makes me dizzy."

"Honestly, you're a character."

"I'm myself, if that's what you mean. I've been studying the lines of this play. I can't seem to get inside Mrs. Broughton, of the Boston Broughtons. It's hard to visualise myself as a society dame."

"Now don't tell me you've got an inferiority complex!"

LORA shrugged. "It's possible. I've been so busy bringing you up and running what I was born with into a million-dollar trust fund that I haven't had time to figure out my complexes." She took the towel and began drying her daughter's back and shoulders. "You're the talented one in the family. You remind me of your father. I mean his good side. He was— Furthermore, I don't like flying. Especially these jets. Why can't we take the train?"

"Mother, where have you been all these years!"

"You know where I've been. In my dressing-room practising how to be enticing in front of the mirror. All I hope is that Taffy don't get airsick."

"Doesn't, mamma."

"Can't I talk bad grammar privately when we're alone, honey? Remember, I got married when I was fifteen, and it kind of put a crimp in my education."

A few days later, comfortably quartered in a suite at

the fashionable Park South Hotel, Lora was telling her daughter, "The closer it gets to two o'clock, the sicker I feel."

"But you've talked with the producer, Mr. Latimer. You saw how charming he was. You've seen Gig Bixby, the director. You've met Harriet Hart, who has the big part of the cook. They're utterly thrilled at having you in the play."

Lora anxiously examined herself in the large bevelled mirror. "Is this jersey suitable? I don't bulge too much?"

Lily gazed at her mother's figure critically. "Let's admit it, mamma. You automatically bulge. But never mind that. Just concentrate on rehearsal."

"All right. But I wish you'd change your mind and come with me."

"Mother, once you get into it you'll love it!"

The handsome, statuesque actress pulled on her gloves. "I'll probably love Heaven if I ever get into it. But that don't mean I'm in a hurry to kick the bucket."

Lily had to laugh. "I still say you're a character, mamma."

On the empty stage of the dimly lighted theatre the company had assembled in working clothes, and they cast curious sidelong glances at the star as she entered.

Following the usual introductions, Miss Tremaine exchanged a nervous joke or two with the producer, a rather elegant man with a pleasant touch of white at the temples. "I can't tell you how I felt when you agreed to do this play," he said.

"Good. Then I won't have to tell you how I felt."

The cast finally gathered around a long, scarred oak table while the director made a few observations. There was nothing elegant about Bixby, who looked as though he'd slept in his clothes.

"I happen to feel that the better we understand the purpose of a drama," he said, "the more likely we are to convey this meaning to the audience. Now you all remember the old story of the tricky little gold-digger who gets her hooks into the son of some upper-crust family. Father eventually exposes her by writing a walloping cheque so young Reggie can marry one of those pudding-faced daughters of the rich."

He flipped through the pages of the play script. "Well, if you've read 'New Blood,' you know it's something more than a variation on this threadbare theme. It's no longer a question of buying off the little gold-digger. On the contrary, she's needed to put back some vigor into the family blood-stream."

"So we have in Mr. Clary's play a dramatisation of this proposition, the campaign of the wealthy Broughtons to arrange a match between their playboy son and the cook's sprightly daughter. The young couple are willing enough, but it's not quite that simple."

"Mrs. Quinlan, the cook, is dead set against any such union. I'd rather Marie stayed single the rest of her days than marry that nightclub rounder and drunkard, Monty Broughton," she declares indignantly. "Remember, their children will be my grandchildren, and I'm darned if I want any such mixture as this in my family. The rich are good enough to

work for, madam. But to marry—"

"Well, you get the point. Obviously there's more to this play than mere surface story. It's the way these two parts are played that is crucial. The head-on collision between Mrs. Broughton, the socialite, and Mrs. Quinlan, the cook, represents the differences in our democratic way of life itself. Can they come to terms? Are Judy O'Grady and the colonel's lady really sisters under the skin? That's the question."

"Now, the burden of these portrayals lies squarely on the shoulders of Lora Tremaine and Harriet Hart. Miss Tremaine, as you all know, is one of our foremost picture stars. And while this is something of a new departure for her, I think we have a right to expect great things."

"As for Harriet Hart, her selection to play the cook was, in my opinion, an inspiration. Bob Garrett as Monty and Alice Chalmers as the cook's daughter round out an experienced group of performers. Now this has been a long speech, and it's time we got on with the reading. So please settle back and feel free to interrupt at any point in the procedure."

WHEN Lora returned to the hotel, Lily said, "Well, mamma? How did it go?"

"Rotten." The actress tossed her gloves on the sofa. "I'm more confused now than when I started."

"Why, mamma? What went wrong?"

"Nothing. I just got lost after the first six minutes."

"But you have to expect it to be a little different from pictures, mamma."

"Do I have to expect funny looks and snide remarks behind my back?"

"Oh, now you're just imagining things."

"Well, before it's too late maybe I'll imagine myself right out of this play. How I ever let myself be talked into this crazy venture is a mystery."

"But, mother, you've got talent!" exclaimed Lily passionately. "I know you better than anybody in the world. I want to be proud of you!"

"You don't have to shout, dear. I hear good. I've just got an awful feeling this whole thing is going to turn out to be a disaster."

The girl gestured in a characteristic way with her finger. "You listen a minute, mamma. How do you think I feel when people refer to you as 'The Shape'? How long can you go on playing the sexy dame, the femme fatale in these vulgar films? It ruined your life with papa—"

"Leave your father out of this."

"And now it's coming between us. Here's your chance to play a strong dramatic part, to show you're a real actress, and you're fighting it. Can't you try?"

"O.K. But I feel out of place, like a whale in a tea-cup. You'll just have to come to rehearsals and explain things to me as we go along, baby."

On stage the following afternoon the property man had arranged some chairs to represent the Broughton living-room. "Let's take it from Mrs. Broughton's first entrance," said the director. "Miss Tremaine, haven't you got your play script?"

"I'm a quick study. I know the lines."

"Good. We'll run through this bit with your son Monty to get the feel of the dialogue."

To page 47



Once there was a woman who loved fine soft woolies . . . big fluffy blankets . . . cuddly woolly baby things . . . expensive sweaters and cardigans.



But so often washing meant matting and shrinking. (Soap powders—great for most fabrics—are too harsh for wool.)



Then a neighbour told her of the marvellous new cold water wool shampoo—'specially made for washing wool. Precious cashmere, mohair too!



So she tried this Zero Concentrated Wool Shampoo in her next woolly wash. And—



Zero gently coaxed out all the dirt. Brightened colours. Didn't mat! Didn't shrink! Left her woolens soft, springy like new. Her hands smooth.



Now Zero keeps her woolens in good shape—beautifully soft and fluffy, wash after wash! Zero will do the same for yours.



You'll find Zero the wisest 4/6 investment you ever made. This brimful packet washes an amazing number of woolens. Write Zero on your shopping list

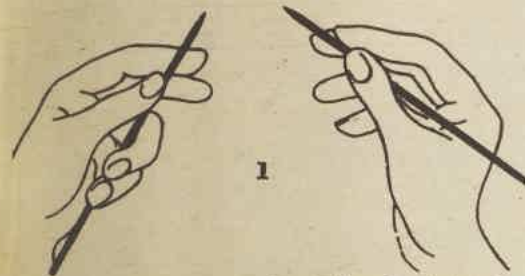


Zero Concentrated Wool Shampoo—the only washing product with a MONEY BACK GUARANTEE never to shrink or mat wool!

KNITTING FOR BEGINNERS

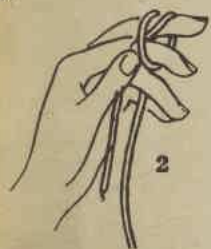
● An eight-page section to pull out and keep with full directions and diagrams showing how to knit.

It includes specially designed beginners' patterns, from babies' wear to high-fashion coats, that experienced knitters will also want to make. See patterns in color overleaf.

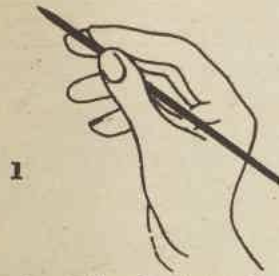


Hold the needles as shown in diagram 1.

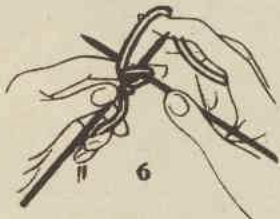
CASTING ON: There are two methods, but whichever one you use be sure to do it loosely or it will be tighter than the rest of the knitting. One way to avoid tightness is to use a size larger needle for the casting on.



Method A: Wrap the wool round the first and second fingers of the left hand (diagram 2). Place point of knit-



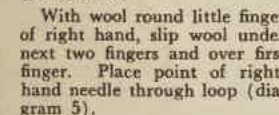
Passing wool from ball over first finger of right hand, wrap it round point of right-hand needle (diagram 6).



Draw loop on point of right-hand needle through stitch on left-hand needle (diagram 7).



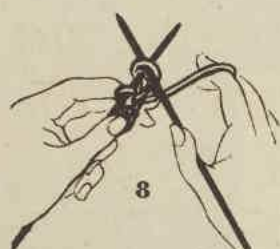
Withdraw fingers from loop and draw loop up on needle (diagram 4). Transfer needle to left hand.



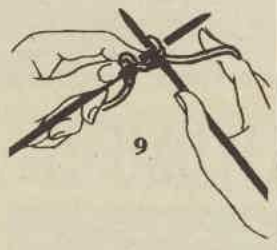
With wool round little finger of right hand, slip wool under next two fingers and over first finger. Place point of right-hand needle through loop (diagram 5).



Place stitch from right-hand needle on to left-hand needle and take right-hand needle out (diagram 8).



Place point of right-hand needle between loops on left-hand needle (diagram 9).



Continued on page 31



MOHAIR TOPPER

● Teenage jumper in stocking-stitch and mohair (which won't show a beginner's uneven work) has fringing.

Materials: 11 (B 13) balls Patons Mohair Knitting Yarn; 1 pair each Nos. 10 and 8 needles; a crochet hook.

Measurements: Bust 32 (B 34) in.; length 17½ (B 18½) in.; sleeve seam 4½ in. (both sizes).

Tension: 11 sts. to 2 in. **BACK AND FRONT (alike)** With No. 10 needles, cast on 86 (B 94) sts. Work k 2, p 2 rib for 2 in. Change to No. 8 needles and st-st., work even for 10½ (B 11) in. from cast-on edge, ending with a purl row.

To Shape Armholes: Cast off 3 sts. at beg. of next 2 rows, dec. once each end every row 5 times, 70 (B 78) sts.

Work even until armholes measure 4½ (B 5) in. from cast-off sts. measured on the straight.

Change to No. 10 needles, work k 2, p 2 rib for 2½ in. and cast off in rib.

SLEEVES

With No. 10 needles, cast on 62 (B 66) sts. Work k 2, p 2 rib for 2 in. Change to No. 8 needles and st-st., inc. once each end of the 3rd row and

every foll. 4th row 3 times, 70 (B 74) sts. Work even until sleeve measures 4½ in. or required length.

To Shape Top: Cast off 3 (B 3) sts. at beg. of next 2 rows, dec. once each end of the next and every alt. row until 40 (B 44) sts. rem., then dec. once each end every row until 20 (B 24) sts. rem.

Work 1 row and cast off.

TO MAKE UP

Press lightly. Join side and sleeve seams, join shoulder seams for 3 in. from armhole edge. Sew in sleeves. Press all seams.

FRINGE

Cut a strip of cardboard 4 in. wide, wind mohair round card the number of times required, cut along one end, take two strands, fold in half, and with coarse crochet hook insert hook in edge of jumper from back to front, place loops of wool on hook, hold firmly, draw loop through for lin., pull end through loop and pull firmly through each rib, round basque and sleeves. Trim edge.

A good pattern to start with

● Rug is just a straight piece of knitting in garter-stitch on large needles. Bonnet has simple shaping down its back.

Materials: 11 balls main color, 3 balls contrasting color Patons Totem knitting wool; 1 pair No. 3 knitting needles; one small button.

Measurements: Rug size, 32 x 24 in.; bonnet around face, 11 in.

Tension: 8 sts. to 2 in.

Rug

With No. 3 needles and c.c., cast on 130 sts.

Work in g-st. throughout garment.

Work 8 rows.

Next Row: K 6 c.c., join on m.c., k 118, join on a second ball of c.c., k 6.

Keep a border of 6 sts. each end in c.c. (being careful to twist the yarns when changing colors to prevent holes).

Keep the centre 118 sts. in m.c. Work until rug measures 22 in. from cast-on edge, ending on right side of work.

Now work right across with c.c., breaking off m.c. and 2nd

ball of c.c. Work 8 rows and cast off fairly loosely.

Bonnet

With m.c., cast on 40 sts., work in g-st. for 4½ in., inc. once at end of last row (41 sts.).

To Shape Back—1st Row: (K 6, k 2 tog.) 5 times, k 1.

2nd and Alt. Rows: Knit.

3rd Row: (K 5, k 2 tog.) 5 times, k 1.

5th Row: (K 4, k 2 tog.) 5 times, k 1.

Cont. dec. in this way, working one st. less between each dec. until 11 sts. rem. K 1 row. Break wool, run end through rem. sts., and fasten off securely.

With a flat seam, join back of bonnet as far as first dec. row.

CHIN STRAP

Cast on 4 sts., work in g-st. for 4 in.

Next Row: K 2, w.fwd., k 2.

Next Row: K 2, k 2 tog., k 1. K 1 row and cast off.

Stitch end of strap to right side of bonnet. Sew on a button to other side.



IN STOCKING-STITCH

● Once you feel you can work stocking-stitch really well, then you can tackle these patterns, for they use a minimum of shaping. The coat was designed for Vivien Leigh during her recent tour in Australia.

MOHAIR COAT

Materials: 48 (50, 52) balls Villawool Mohair or 48 (50, 52) balls Villawool Llama Looped Mohair; 1 pr. each Nos. 1 and 2 needles.

Measurements: To fit loosely bust, 34 (36, 38) in.; length, 40in. (all sizes); sleeve, 10in. (all sizes).

Tension: 3 sts. to lin.

BACK

Using yarn double through-out and No. 2 needles, cast on 85 (89, 93) sts. Work 8 rows in st-st.; change to No. 1 needles and cont. in st-st. until work measures 30in. from comm. (or length required), ending on a purl row.

To Shape for Sleeves: Cast on at the end of the last and the next row 36 sts. twice. Cont. on these 157 (161, 165) sts. until sleeve edge measures 10in., ending on a purl row. Cast off loosely, leaving a marker at each end of the centre 21 (25, 29) sts.

LEFT FRONT

Using No. 2 needles, cast on 39 (41, 43) sts. and work as back for 8 rows. Change to No. 1 needles and cast on 19 sts. at the end of the next row. Next Row: Purl.

Next Row: Knit to last 10 sts., sl. 1, k 9.

Rep. last 2 rows until work measures the same as back to sleeve, ending with a purl row.

Cast on 36 sts. at the end of this row.

Next Row: Knit to last 10 sts., sl. 1, knit to last st., knit twice into it. Next Row: Purl.

Keeping sleeve edge straight, cont. to inc. on front edge every 4th row until 6 times more and 101 (103, 105) sts. on needle. Cont. with these 16 sts. beyond the sl-st. until sleeve edge measures 10in., ending at sleeve edge. Cast off loosely 68 (70, 72) sts., knit to end. Cont. on these 33 sts. (all sizes) until extension fits to the centre of back neck. Cast off loosely.

RIGHT FRONT

Work as left front, reversing all shapings.

TO MAKE UP

Press work on the wrong side. If desired brush each piece on the right side of work, using a teasel brush. Using a small bk-st., sew up shoulder seams. Join collar extensions. Press seams. Fold collar and facings at sl-st., and sew down to inside. Neatly oversew front lower ends. Sew up side and sleeve seams. Press seams. Turn up lower edge 2in. and sew down to wrong side. Sl-st. ends of hem to lower front facing edges. Fold to inside 3in. (or as required) of sleeve edge and sew down. Lightly press all facings, collar, and hems.



TWEED LOOK FOR TWOSOME



Materials: Villawool Celeste. For Her with crew-neck: 10 balls each of 3 colors. For His with V-neck: 13 balls each of 3 colors; 1 pr. each Nos. 1 and 5 needles; 1 st-holder.

Measurements: To fit 34 (38) in. chest loosely; length, 25in. for Her, 29in. for His; sleeve, 17in. for Her, 19in. for His.

Tension: 3 sts. to lin.

Note: The three colors are used at the same time to give an all-over tweed effect.

BACK

Using No. 5 needles and yarn from 3 balls, cast on 55 (65) sts. Work in rib of k 1, p 1 for 2½ (2½) in. Change to No. 1 needles and cont. in st-st. Cont. until work measures 16in. for Her, 18in. for His, ending on a purl row.

To Shape Raglans: Cast off 2 sts. (both sizes) at beg. of the next 2 rows. Dec. 1 st. each end of the next and every 2nd row until 17 (21) sts. rem. Cast off.

FRONT

Work as back from * to *. Crew-Neck for Her: Shape exactly as back raglan until

29 sts. rem., ending on a knit row.

To Shape Neck—Next Row: P 10, cast off centre 9 sts., p 10. Cont. on last 10 sts., shape raglan as before on every 2nd row 6 times, at the same time on neck edge, dec. 1 st. every row 4 times, and all sts. will be worked off when raglan shaping is complete.

Return to rem. sts., join in yarn at neck edge, and finish to correspond with other side in reverse.

Divide Work for V-Neck for His—Next Row: K 2 tog., k 28, leave rem. 31 sts. on st-holder, turn. Cont. on these 29 sts. and shape neck edge by dec. 1 st. on the next and every 4th row 10 times altogether, at the same time shape raglan edge by dec. 1 st. every 2nd row 20 times altog., and all sts. are worked off, and raglan is exactly the same length as back raglan edge. Return to rem. sts., slip the centre first st. on to st-holder, join in yarn and finish to correspond with other side in reverse.

SLEEVES

Using yarn as for back and No. 5 needles, cast on 29

(35) sts. Work in rib of k 1, p 1 for 3in. Change to No. 1 needles and st-st. Inc. 1 st. each end of the 5th and every 8th row thereafter until 43 (51) sts. Cont. until sleeve measures 17in. for Her, 19in. for His (or length required), ending on a purl row. Shape exactly as back raglan until 5 (7) sts. rem. Cast off.

TO FINISH OFF

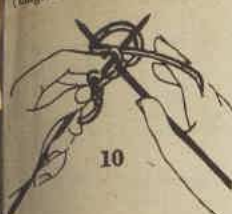
Press work on the wrong side. Using a small bk-st., sew up the two front and one back raglan seams. Press seams. With right side of work facing and using No. 5 needles with the required 3 balls of yarn, proceed as follows:

Crew-Neck Style: Pick up and knit 63 sts. loosely round neck edge. Work in rib of k 1, p 1 for lin. Cast off ribwise.

V-Neck Style: Pick up and knit 120 sts., including centre 1 st. from st-holder, round neck edge. Work in rib of k 1, p 1 for lin., dec. 1 st. each side of centre V one stitch on every row. Cast off ribwise.

Sew up rem. raglan and join neckband ends. Press seams. Sew up side and sleeve seams. Press seams.

Passing wool from ball over first finger of right hand, wrap it round point of right-hand needle and draw loop through (diagram 10).



Place stitch from right-hand needle on to left-hand needle as in diagram 8. Continue casting on by knitting between the last two loops on left-hand needle.

Method B (Thumb Method): Follow first three steps of Method A (diagrams 2, 3, and 4), but leave a long end about 1ft. and do not transfer needle to left hand.

Place loose end across front of left thumb, going from right to left. Bring wool round back of thumb, holding end firmly with fingers against palm of hand. Wind wool from ball round little finger of right hand, slip wool under next two fingers and over first finger. Rest needle between first finger and thumb.

Insert right needle upwards under wool going across front of thumb. Pass wool from ball over first finger of right hand, wrap it round point of needle. Draw loop on point of right-hand needle through loop on thumb. Withdraw thumb and tighten short end. Repeat until there are sufficient stitches.

With both of these methods there is no need to knit into the backs of the stitches on the following row.

PLAIN KNITTING OR GARTER-STITCH:

For a test piece, cast on 24 stitches.

Place point of right-hand needle through first stitch on left-hand needle. Bring wool round point of right-hand needle, draw loop through stitch on left-hand needle, and drop stitch off left-hand needle.

By repeating this, i.e., knitting every stitch on every row, you produce garter-stitch (diagram 11).

Knit 24 rows.



CASTING OFF: Knit 2 stitches in the ordinary way. Place point of left-hand needle in second stitch (first stitch knitted) on right-hand needle, draw this stitch over the first stitch, knit the following stitch and repeat this action until one stitch remains, draw loop through last stitch (diagram 12).



Always cast off loosely, particularly in ribbing. Work the cast-off edge in the pattern being followed, i.e., cast off garter-stitch in garter-stitch and ribbing of knit one purl

one in knit one purl one. If your casting off is too tight you may find it easier to use a size larger needle.

PURL STITCH: Keeping wool from the ball and right-hand needle in front of the left-hand needle, place point of right-hand needle through first stitch on left-hand needle. Bring wool round point of needle, draw loop formed through stitch on needle, and then drop stitch off left-hand needle. Repeat this action across row (diagram 13).



STOCKING-STITCH OR PLAIN SMOOTH FABRIC: Knit one row and purl the next row. For a test piece cast on 24 stitches and work in alternate rows of knit and purl. Cast off. If you find that ridges appear across your stocking-stitch it is most probably because your tension is loose on the purl rows. Overcome this by winding the wool round the little finger of your right hand twice on the purl row only.

RIBBING — Single rib: Cast on 24 stitches.

Next row: * Knit 1, purl 1, repeat from * to end of row. Repeat this row.

Double rib: Cast on 24 stitches.

Next row: * Knit 2, purl 2, repeat from * to end of row. Repeat this row.

When changing from plain to purl stitch, remember to adjust your wool to the correct side of the needle.

CASTING ON AT THE BEGINNING OF ROWS:

Knit the first stitch, leaving loop on left-hand needle and slipping made loop on to left-hand needle as in diagram 3. Knit between the first and second stitches and place loop on left-hand needle. Continue casting on by knitting between stitches until correct number of stitches are cast on.

CASTING OFF AT BEGINNING OF ROWS: Cast off correct number of stitches as explained before. The stitch on right-hand needle is counted as first stitch of next row.



INCREASING: Method 1: Knit or purl a stitch in the ordinary way, but do not drop the stitch off the left-hand needle, place the point of the right-hand needle into the back of the same stitch on the left-hand needle, and knit or purl into this stitch once more, dropping the stitch off the left-hand needle, thus forming two stitches out of one stitch (diagram 14).



Method 2: Knit or purl a stitch, now pick up the loop that lies between the stitch just worked and the following stitch, slip this loop on the left-hand needle, and knit or purl into the back of it (diagram 15).



DECREASING: Slip the point of the right-hand needle through the second and first stitches on the left-hand needle and knit these two stitches off as one stitch (diagram 16). To decrease in a purl row, purl two stitches together, slipping point of right-hand needle through first and second stitches on left-hand needle.

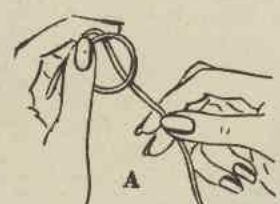


HOW TO MAKE A HOLE FOR SLOTTING RIBBON: Work a sample by casting on 20 stitches and work a few rows in stocking-stitch (knit one row, purl one row). On a knit row knit 7 stitches and then bring wool to front of work, insert right-hand needle knit-ways into next two stitches on left-hand needle (diagram 17), and knit these, slipping both loops off together. Continue knitting along rest of row. Purl next row.

HOW TO WORK A DOUBLE-CROCHET TRIMMING ROUND HEMS OF KNITTED WORK:

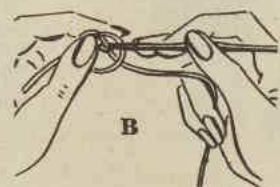
Practise first as follows:

1st step: Hold wool about an inch from its end between thumb and forefinger of left hand.



2nd step: With right hand make a loop by lapping the long thread of wool over the short thread.

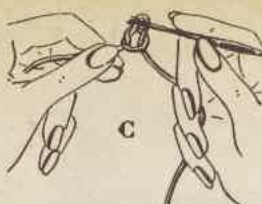
3rd step: With thumb and forefinger of left hand hold the loop in place (figure A).



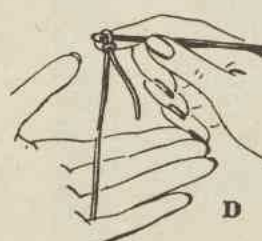
4th step: Hold crochet hook in right hand as you would a pencil.

5th step: Insert hook through loop and under the long thread. With right hand catch the long end of wool (figure B). Now draw the loop through. Don't remove hook from thread.

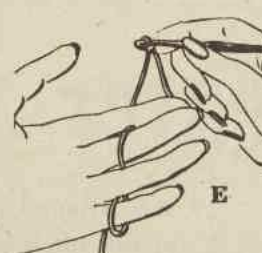
6th step: Pull short and long ends of wool in opposite directions in order to bring the loop close around the end of the hook. Be sure not to pull it too tight (figure C).



7th step: Roughly 4in. from hook along ball thread grip thread between ring and little fingers. Palm of hand should be facing upwards (figure D).

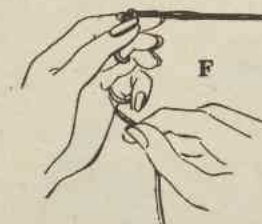


8th step: Bring 4in. thread toward back, under little and ring fingers, over middle finger, and under the forefinger toward the thumb (figure E).



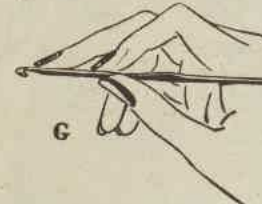
9th step: Hold crochet hook and loop between thumb and forefinger of the left hand.

10th step: The thread should lie firmly around the fingers, but not too tightly (figure F).

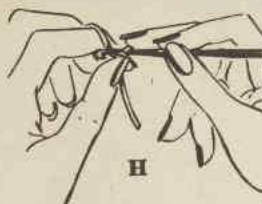


11th step: Catch knot of loop between thumb and forefinger.

12th step: To hold crochet hook correctly, bring middle finger forward so that it rests near the tip of the hook (figure G).



13th step: Work chain-stitch as follows: Position fingers of left hand as shown in figure H. To regulate the tension bend the middle finger.



Continued on page 34

● Knitting designs overleaf

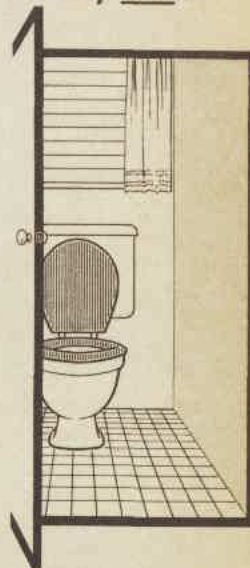
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KNITTING FOR BEGINNERS . . .

continued



The Hat

Materials: 4 balls "Peacock" Tweed; 1 pair No. 4 needles; 1 hood (flower-pot shape with brim).

Tension: $3\frac{1}{2}$ sts. 1in.; $4\frac{1}{2}$ rows 1in.
Using No. 4 needles, cast on loosely 66 sts. Work in st-st. for 3in.

Next Row: * K 4, k 2 tog., rep. from * to end (55 sts.).
Work 5 rows st-st.

Next Row: * K 3, k 2 tog., rep. from * to end (44 sts.).
Work 5 rows st-st.

Next Row: * K 2, k 2 tog., rep. from * to end (33 sts.).
Next Row: Purl.

Next Row: * K 1, k 2 tog., rep. from * to end (22 sts.).
Next Row: Purl.

Next Row: * K 2 tog., rep. from * to end (11 sts.).
Next Row: Purl.

Next Row: K 1, * k 2 tog., rep. from * to end (6 sts.).
Next Row: Purl.

Break off wool, leaving length long enough to fasten off with and stitch down back seam. Thread end through a darning

needle, draw needle through all sts. into a circle and fasten off. Stitch down back seam. Place over hood and pull down firmly. Stitch into position.

BRIM

Using No. 4 needles, cast on 8 sts. and work as follows:

Next Row: K twice into first st., k to last 2 sts., k 2 tog.

Next Row: Purl.
Rep. these 2 rows for 2in.

Next Row: K twice into first st., k twice into next st., k to last 3 sts., k twice into next st., k 2 tog.

Next Row: Purl.
Rep. the last 2 rows until inc. to 16 sts.

Rep. the first 2 rows until work measures 5in. shorter than required length. Work as follows:

Next Row: K twice into first st., k 2 tog., k to last 4 sts., (k 2 tog.) twice.

Next Row: Purl.
Rep. these 2 rows until dec. to 8 sts. Work as first 2 rows for 2in. Cast off.

● Both designs are worked in stocking-stitch and stitched over a bought shape, bag fastener.

TO MAKE UP

Press with a warm iron and damp cloth. Stitch one edge of brim around the lower edge of crown, stretch over brim and stitch into position on inside of crown. Trim with cord or ribbon.

TO MAKE CORD

Cut 5 strands of wool about 34yds. long. Twist strands tightly, then double the twisted strands and give them a twist in the opposite direction. Knot firmly.

The Bag

Materials: 6 balls "Peacock" Tweed; 1 pair No. 4 needles; 1 large buckle; $\frac{1}{2}$ yd. stiffened lining; $\frac{1}{2}$ yd. silk for lining; pair 9 $\frac{1}{2}$ in. wide handles; large press-stud.

Tension: $3\frac{1}{2}$ sts. 1in.; $4\frac{1}{2}$ rows 1in.

Using No. 4 needles, cast on 33 sts. Work in st-st. for 4 rows.

Sweater with contrast yoke

● A variation of stocking-stitch is achieved by knitting into the back of the stitch on knit rows. This design has a neat knitted hem.

Materials: Woolworths Nylo Crepe: A 11oz. main, 1oz. 1st contrast, 2oz. 2nd contrast; B 12oz. main, 1oz. 1st contrast, 2oz. 2nd contrast; C 13oz. main, 2oz. 1st contrast, 2oz. 2nd contrast; 1 pair each Nos. 11 and 10 needles.

Measurements: Bust, A 32, B 34, C 36in. to fit loosely; length from shoulder, A 21, B 21 $\frac{1}{2}$, C 22in.; length of sleeve, A 13, B 13 $\frac{1}{2}$, C 14in.

Tension: 7 sts. to 1in.
Instructions given are for

size A; any variations for sizes B and C are given in brackets.

BACK

Using No. 11 needles and main shade, cast on 124 (B 132, C 140) sts.

1st Row: Knit (do not knit into back of sts.).

2nd Row: Purl. Cont. in st-st. for 8 rows.

Change to No. 10 needles and cont. in st-st. for 10 rows.

Next row form a hem. Knit tog. 1 st. with the corresponding st. of cast-on edge until all sts. are worked.

Next Row: Purl.

Next Row: Knit into back of all sts.

Rep. last 2 rows until work measures 13 $\frac{1}{2}$ (B 14, C 14) in. or length required.

To Shape Armholes: Cast off 6 (B 7, C 8) sts. at beg. of next 2 rows. Dec. 1 st. each end of next 6 rows and next 3 alt. rows.

Cont. even in pattern until armhole measures 4 $\frac{1}{2}$ (B 4 $\frac{1}{2}$, C 5) in.

Next Row (right side facing): Using first contrast, knit (do not knit into back of sts.).

Next Row: Purl.
Rep. last 2 rows 3 more times.

Change to second contrast and rep. last 2 rows 3 times.

Change to first contrast and rep. last 2 rows 3 times.

Change to second contrast and rep. last 2 rows until armhole measures 8 (B 8, C 8 $\frac{1}{2}$) in. on the straight.

To Shape Shoulders (right side facing): Cont. in st-st., cast off 7 (B 8, C 9) sts. at beg. of next 5 rows.

Next Row (wrong side facing): Cast off 7 (B 8, C 9) sts. and knit to end of row (to mark hemline).

Next Row: Cast on 10 sts. and knit to end.

Next Row: Cast on 10 sts. and purl to end.

Work in st-st. for 10 more rows. Cast off loosely.

FRONT

Work same as for back.

SLEEVES

Using No. 11 needles and

main shade only, cast on 70 (B 72, C 76) sts. and work same as for back until hem is complete.

Next Row: Purl.

Next Row: Knit into back of all sts.

Rep. last 2 rows twice, then purl 1 row.

Cont. in patt., inc. 1 st. each end of next row and every 6th foll. row to 98 (B 102, C 106) sts. Cont. even in patt. until work measures 13 $\frac{1}{2}$ (B 14, C 14) in. or length required.

To Shape Armhole (right side facing): Cast off 4 sts. at beg. of next 2 rows.

Dec. 1 st. each end of next 8 alt. rows.

Dec. 1 st. each end of every row to 30 sts. Cast off.

POCKET

Using No. 10 needles and first contrast, cast on 30 sts.

1st Row: Knit into back of all sts.

2nd Row: Purl.

Next Row: Knit (do not knit into back of sts.).

Rep. last 2 rows until work measures 3in.

Right side facing: Next 6 rows second contrast.

Next 6 rows first contrast.

Next 6 rows second contrast, then break off.

Using first contrast only, work 8 rows st-st.

Next Row (right side facing): Purl (to mark hemline).

Next Row: Purl.

Next Row: Knit.

Work 5 rows st-st. and cast off loosely.

TO MAKE UP

Lightly press all sections on wrong side. Seam shoulders and neck facing. Seam sides and sleeves. Seam sleeves into armholes. Sew neck facing into place, folding at hemline. Sew pocket top facing into place, folding at hemline. Neatly sew pocket into place, having lower edge 6in. from hemline of front and left side 3in. from left-side seam.

Press pocket, facings, and seams.

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Soup for a fine first course

● This fine collection of recipes includes soups suitable for luncheon and dinner as well as informal snack meals while watching television.

RICE AND VEGETABLE BROTH

Ricegrowers Co-op. Mills Ltd.

One onion, 1 small swede, 1 carrot, 2 small tomatoes, 1 stick celery, $\frac{1}{2}$ cup parsley sprigs, 2 teaspoons sugar, 1 teaspoon butter or substitute, 1 teaspoon meat or vegetable extract, 3 tablespoons Sunwhite Rice, 6 cups hot water, 2 cups milk, 4 teaspoons salt, pepper to taste, croutons of toast.

Chop onion, celery, and peeled tomatoes finely. Place in saucepan with grated swede and carrot, parsley sprigs, meat extract, Sunwhite Rice, salt and pepper, and hot water. Cover, simmer 1 to 1½ hours. Add milk, sugar, and butter. Correct seasoning. When almost boiling again, serve with toast croutons.

VEGETABLE CHOWDER

Rosella Preserving and Mfg. Co. Ltd.

Three medium-sized potatoes, 3 medium-sized onions, 2 sticks celery, 1 teaspoon salt, pinch pepper, 2 cups water, $\frac{1}{2}$ cup Rosella Tomato Sauce, $\frac{1}{2}$ pint milk, 1 dessertspoon butter or substitute, 3 dessertspoons flour, chopped chives, grated cheese.

Peel potatoes and onions, cut up roughly, cut celery into dice. Place in saucepan with water, salt and pepper, cover closely, and simmer until vegetables are quite tender (about 30 to 40 minutes) or pressure-cook 15 minutes. Rub through a coarse strainer. Return to saucepan with flour blended with some of the milk, add butter or substitute, remaining milk, Rosella Tomato Sauce; stir until boiling. Simmer 3 minutes, stirring all the time. Serve piping hot, sprinkled with chopped chives and grated cheese.

DINNER IN A SOUP

Sanitarium Health Food Co.

Four cups water, 1 cup chopped celery, 2 sliced leeks, 1 cup peas, 1 dessertspoon Marmite, 2 diced carrots, $\frac{1}{2}$ cup shredded cabbage, 2 diced potatoes, 1 tablespoon chopped parsley, 2 tablespoons butter, salt.

Saute leeks and cabbage in butter, add all other ingredients. Cover and simmer for 40 minutes, add salt to taste. Make your favorite dumpling recipe and use wholemeal flour for preference. During the last 20 minutes when soup is cooking, drop dumplings on top of soup and simmer another 10 minutes.

NEW-STYLE MINESTRONE

Clifford Love and Co. Ltd.

Eight cups water, 1 cup navy or haricot beans, $\frac{1}{2}$ lb. salt pork, $\frac{1}{2}$ cup Uncle Toby's Maize Oil, 1 onion, 1 clove crushed garlic, 3 stalks celery (chopped), 2 carrots (cut in rings), 1 potato (cubed), $\frac{1}{2}$ head cabbage (finely shredded), 1 tablespoon chopped parsley, salt, pepper, 2 pints water, $\frac{1}{2}$ cup Uncle Toby's Oats, $\frac{1}{2}$ cup frozen peas, $\frac{1}{2}$ cup tomato paste, grated parmesan cheese.

Bring 8 cups water to boil, add beans, simmer 2 minutes. Set aside 1 hour. Add pork and simmer 1 hour, stirring once or twice. Heat Uncle Toby's Maize Oil, add chopped onion, and garlic; saute lightly. Add onion-garlic mixture, vegetables, parsley, salt and pepper to soup; simmer 1 hour. Add Uncle Toby's Oats, peas, tomato paste, and extra water; simmer until oats are cooked. Serve sprinkled with parmesan cheese.

POTATO SOUP

Kraft Foods Ltd.

Four medium-sized potatoes, 1 onion (chopped), 8oz. Kraft Cheddar Cheese (shredded), approximately $\frac{1}{2}$ pint milk, 1oz. butter or substitute, salt, pepper, 1 dessertspoon chopped parsley.



● Gina Macpherson, of Kraft Foods

Cover potatoes and onion with water, add a little salt. Cook until tender. Drain, reserve the water. Mash potatoes and onion, add butter. Measure the potato water, make up to $\frac{1}{2}$ pint with milk, pour into mashed potato, stirring until blended. Bring to boil, sprinkle in shredded Kraft Cheddar Cheese, stir until cheese melts. Season to taste with salt and pepper. Serve sprinkled with chopped parsley.

Note: This appetising soup could be thinned with a little extra milk and served in heated mugs as a warming drink when the weather is cold.



NEW-STYLE MINESTRONE: A popular soup takes on a new flavor when Uncle Toby's Oats are added to the ingredients. See recipe.

TV SOUP-SNACKS

World Brands Pty. Ltd.

Chinese-style Chicken Soup: Cook one packet of Continental Brand Chicken Noodle Soup according to directions on packet. Whisk one egg, mix through the soup, add 1 cup finely shredded cabbage, spinach, or lettuce, and just allow to heat through before serving.

Chicken Chowder: Drain liquid from one 8oz. tin whole kernel corn. Measure, add water to make 3 cups liquid, place into saucepan. Allow to boil, add one packet Continental Brand Chicken Noodle Soup and the corn; cook 5 minutes. Add $\frac{1}{2}$ cup (4oz.) milk to the saucepan without allowing soup to reboil.

Pea Soup With Frankfurts: Make one packet of Continental Brand Pea and Ham Soup, using 1½ pints of water, according to directions on packet. Slice 4 frankfurts and add to the soup when boiling. Cook 4 minutes only.

NUT AND TOMATO SOUP

Sanitarium Health Food Co.

Two cups tomato puree, 1 tablespoon Betta Peanut Butter, 1 cup warm water, 1 dessertspoon grated onion, 1 tablespoon sago, salt.

Blend Betta Peanut Butter with the water and add tomato puree, grated onion, sago. Simmer over heat until sago is cooked and clear. Flavor with salt and serve piping hot.

SPICED TOMATO SOUP

Rosella Preserving and Mfg. Co. Ltd.

Two onions, 1oz. butter, 1 large can tomatoes, $\frac{1}{2}$ cup Rosella Tomato Sauce, 1 quart poultry stock (or use prepared chicken noodle soup made up to 1 quart with water), 1 teaspoon paprika, 2 tablespoons flour, sprig parsley and thyme and bayleaf tied together, 1 large glass port wine, thin piece lemon rind, salt and pepper.

Slice onions thinly, saute in melted butter until yellow but not browned. Stir in flour, cook 2 or 3 minutes. Add tomatoes, Rosella Tomato Sauce, stock, paprika, herbs, lemon rind, a little salt and pepper. Simmer $\frac{1}{2}$ hour, rub through strainer. Return to clean saucepan, add port wine, correct seasoning, and serve piping hot.

FRENCH ONION SOUP

Sanitarium Health Food Co.

Five ounces butter or margarine, 4 cups thinly sliced onions, $\frac{1}{2}$ teaspoon salt, 1 dessertspoon Marmite, $\frac{5}{8}$ cups boiling water, 3 tablespoons grated tasty cheese, 1 cup diced fried bread cubes.

Heat butter in saucepan, add sliced onions, and saute until deep golden brown; add salt, boiling water, and Marmite, and stir well. Simmer for 1 hour, covered. Pour into soup bowls, sprinkle with grated cheese, and scatter over the fried bread cubes. Serve at once.

WEIGHTS AND MEASURES

In all recipes in this book, level spoon quantities are used. The spoon measures refer to the Australian household average cutlery sets. Liquid quantities given refer to the standard glass measuring cup with liquid-ounce measures.

Below are the spoon, cup, and ounce equivalents for ingredients.

| CUP | | LIQUID | |
|---------------------------------|------|--|--------|
| 1 cup flour | 4oz. | 1½ level tablespoons crystal or castor sugar | 1oz. |
| 1 cup sugar (crystal or castor) | 8oz. | 2 level tablespoons cornflour | 1oz. |
| 1 cup butter | 8oz. | 2 level tablespoons gelatine | 1oz. |
| SPOON | | | |
| 2 level tablespoons flour | 1oz. | 1 cup water | 8oz. |
| 1 level tablespoon butter | 1oz. | 1 gill water | 5oz. |
| | | 2½ cups water | 1 pint |

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LIL OAT SAYS:
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best for
cooking
and
salads.



ROLLED VEAL PIQUANTE

Shoulder veal, boned • 1 cup Uncle Toby's Oats • 1 tblsp. bacon fat or margarine • 1 tsp. chopped parsley • 1 tsp. mixed herbs • $\frac{1}{2}$ tsp. grated lemon rind • 1 finely chopped onion • 1 finely chopped tomato • 1 egg • 2 tblsp. milk • salt, pepper • Uncle Toby's Maize Oil or baking fat • 4 rashers bacon

♦ ♦ ♦ METHOD ♦ ♦ ♦

Trim meat and place flat on board. Combine all stuffing ingredients and spread evenly over inside of meat. Roll up and secure well with skewers or strong thread. Place in baking dish with small quantity of Uncle Toby's Maize Oil, cover with aluminium foil and bake in mod. oven 1 hour. Uncover, baste well, season and bake a further hour. Place bacon rashers over meat roll and cook 15 mins. longer. If desired, vegetables may be placed around meat to cook after first hour. Make gravy from pan drippings with water or vegetable stock, strain and season before serving.

For more recipes made with Uncle Toby's products, write to:
CLIFFORD LOVE & CO. LTD., cnr. Hope Street and Cosgrove Road, Enfield, N.S.W.

EVERYBODY DOTES ON UNCLE TOBY'S OATS

MAIN DISHES—FISH

● Fresh, canned, and frozen fish are used to their best advantage in this interesting selection of recipes which can be served as a main dish at any meal or as one of the courses at dinner.

FISH WITH MUSHROOM-RICE

Holbrooks Pty. Ltd.

One packet Mushroom-Flavored Rice-a-Riso, 6 fillets fish, 1 tablespoon butter, juice 1 lemon, salt, pepper, 1 can mushrooms in sauce, lemon slices and parsley to garnish.

Make up Rice-a-Riso according to packet directions. Lightly grease griller pan with butter and place on fish fillets. Season with salt, pepper, and lemon juice and grill lightly until tender. Place rice on a large hot platter and arrange fish fillets on top. Pour over heated mushrooms and garnish with lemon slices and parsley.

CURRIED KEDGEREE

Holbrooks Pty. Ltd.

One packet Curry-Flavored Rice-a-Riso, ½ lb. cooked flaked smoked cod, 3 hard-boiled eggs (chopped), juice 1 lemon, 1 small can asparagus pieces (drained), lemon slices and parsley for garnish.

Prepare and cook Rice-a-Riso as directed on packet, then fold in cooked flaked cod, chopped hard-boiled egg pieces, lemon juice, and asparagus pieces. Fill into casserole, serve garnished with lemon and parsley.

GOLDEN RICE CASSEROLE

Kraft Foods Ltd.

One cup raw rice (3 cups cooked), 5 medium-sized tomatoes (skinned and cut into wedges), 4oz. can mushrooms drained and sliced (optional), 1 tablespoon chopped onion, 1 teaspoon salt, pinch pepper, 8oz. packet Kraft De Luxe Cheddar or Old English Cheese Slices, 1 egg (hard-boiled and cut into wedges), sprig of parsley to garnish.

Cook rice in boiling salted water until tender. Drain and rinse. Combine rice, tomato wedges, mushrooms (if used), onion, salt and pepper. Place alternate layers of rice mixture and Kraft De Luxe Cheese Slices in casserole. Heat in moderate oven 30 minutes. Arrange egg wedges in centre, garnish with parsley sprig.

SMOKED COD WITH CELERY

Holbrooks Pty. Ltd.

One packet Spanish Rice-a-Riso, ½ cup chopped celery, 1 cup chopped skinned tomatoes, ½ lb. smoked cod.

Soak cod in cold water 30 minutes, place in saucepan of fresh water, cook gently 20 minutes or until tender. Drain, remove any skin and bones, break into flakes. Prepare Rice-a-Riso according to directions on packet, adding chopped celery and tomato with water and flavoring ingredients. When rice is cooked and tender, fold in smoked fish. Serve piping hot.

SAVORY MACARONI

Kraft Foods Ltd.

One packet Kraft Macaroni Dinner, ½ lb. chicken or lobster pieces, 1 dessertspoon lemon juice, 1 dessertspoon chopped parsley, salt, pepper.

Make up Kraft Dinner according to directions on the packet. Add chicken or lobster, lemon juice, chopped parsley, and mix lightly. Season to taste with salt and pepper. Reheat.

FISH KEDGEREE

Ricegrowers Co-op. Mills Ltd.

One 8oz. can fish, 3 hard-boiled eggs, pinch cayenne pepper, ¼ teaspoon curry powder, 2 cups cooked Sunwhite Rice, pinch cinnamon, juice of 1 lemon, 1oz. butter or substitute, salt.

Mix two hard-boiled eggs (sliced) with the cooked Sunwhite Rice. Add butter or substitute, cayenne pepper, salt, lemon juice, cinnamon, curry powder, and can of fish. Mix thoroughly. Form into mould on greased fireproof pie dish, mark with fork, sprinkle over remaining egg (finely chopped). Heat through in oven. Serve with green peas and grilled tomato.

RICE AND FISH MEDLEY

Ricegrowers Co-op. Mills Ltd.

Three cups boiled, salted, and drained Sunwhite Rice, 2 tablespoons butter or substitute, ¼ teaspoon nutmeg, 2 tablespoons chopped parsley, 1 16oz. can tuna or salmon or 1lb. fresh fish (cooked and flaked), juice of 1 lemon, sprigs of parsley, slices of lemon, 1 pint white sauce, 3oz. grated cheese, 3 hard-boiled eggs (sliced), ½ lb. french beans (sliced and cooked), 1 red capsicum (sliced thinly), tossed lettuce salad.

Melt butter or substitute, add nutmeg and parsley, add Sunwhite Rice and toss until butter is absorbed. Place half the rice into greased deep ovenware dish. Stir lemon juice into flaked fish, place over the rice. Stir 2oz. of the cheese into the sauce, season well.



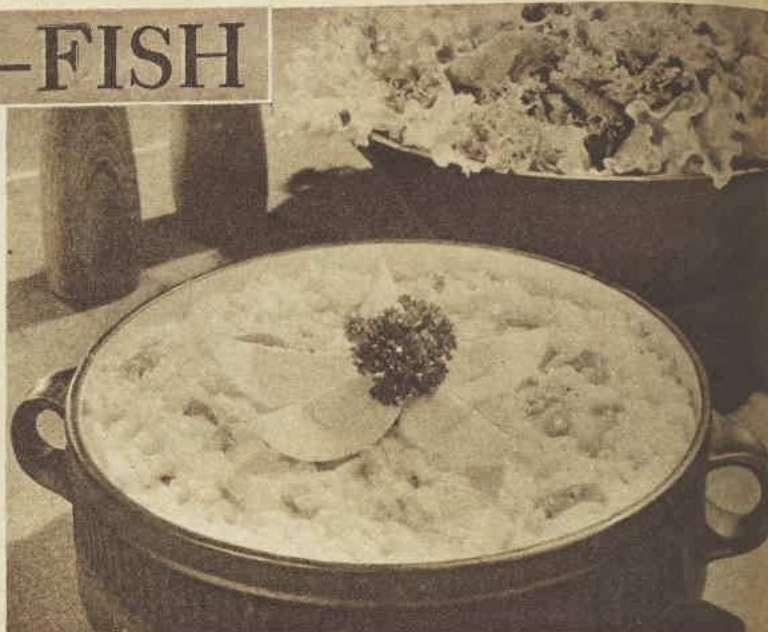
Spread 1-3rd of sauce over fish, then sliced egg, add another layer of sauce, then beans and red capsicum (reserve a few pepper rings for garnish). Spread remainder of sauce on top. Place remainder of rice mixture thickly on top. Then sprinkle with 1oz. of grated cheese. Stand in moderate oven to heat through, approximately 30 minutes, or until golden brown. Garnish with red capsicum, slices of lemon, and parsley sprigs. Serve tossed lettuce salad separately.

FRIDAY NIGHT SPECIAL

Ricegrowers Co-op. Mills Ltd.

This is a quick dish that business people will appreciate. Boil rice in morning and allow to drain.

Three cups boiled Sunwhite Rice, 3 tablespoons peanut oil, salt and pepper, 1½ teaspoons curry powder, 1 large tomato (diced), ¼ sliced cucumber, 1 large onion (diced), 2 cloves garlic (crushed), 1 8oz. tin salmon or tuna, ¼ cup tomato sauce, 2 tablespoons desiccated coconut.



GOLDEN RICE CASSEROLE: This simple-to-make family-style dish is given a special touch with the use of Kraft De Luxe Cheese Slices.

Heat oil in pan. Add the onion, tomato, garlic, and fry lightly without browning. Drain salmon, keep liquid. Add the Sunwhite Rice, flaked salmon, tomato sauce, salmon liquid, and seasoning to pan. Heat thoroughly. Serve sprinkled with desiccated coconut with sliced cucumber on each end of dish.

CURRIED FISH SAUCE

H. J. Heinz Co. Pty. Ltd.

Two cans Heinz Junior Fish Dinner, 1oz. flour, 1 tablespoon lemon juice, 2oz. butter or substitute, 3 gills milk (maybe a little less), 1 teaspoon curry powder, salt to taste.

Melt butter or substitute in saucepan. Add the flour, stir gently over slow heat until smooth. Stir in the curry powder and salt, then milk. Stir until boiling, then simmer 5 minutes. Add the cans of Heinz Junior Fish Dinner, heat through, stir in lemon juice.

MACARONI CONTINENTAL

Nabisco Pty. Limited (Milano)

Two tablespoons salad oil, 1 red pepper, 1 clove garlic, 1 green pepper, 1 15oz. can spaghetti sauce, 6oz. tomato paste, ½ cup water, oregano, cayenne pepper, 2½ cups cooked shelled prawns or shrimps, 1lb. Milano Macaroni, grated parmesan cheese, salt.

Heat oil in frying-pan, add sliced red pepper, minced garlic, diced green pepper. Cook until softened but not brown. Add spaghetti sauce, tomato paste, and water. Season to taste. Stir in shrimps or prawns, simmer 10 minutes. Meanwhile cook Milano Macaroni in boiling salted water until just tender; drain, rinse, and arrange on heated platter. Spoon prawn mixture over, sprinkle with cheese just before serving.

COD WITH MUSHROOMS

Rosella Preserving and Mfg. Co. Ltd.

One pound haddock or smoked cod, water, 2 tablespoons finely chopped onion, 2oz. peeled chopped mushrooms, 2 tablespoons butter or substitute, 1 dessertspoon chopped parsley, ½ cup soft breadcrumbs, 3 tablespoons Rosella Tomato Sauce, 1 or 2 tablespoons milk, lemon, parsley, extra milk.

Cut fish into service-size pieces, place in cold water, bring slowly to boil. Lift fish from water, place in shallow greased ovenware dish. Dust with pepper, squeeze over few drops of lemon juice. Melt butter or substitute, saute onions and mushrooms 3 or 4 minutes. Add parsley, milk, breadcrumbs, and Rosella Tomato Sauce. Spread over fish. Down side of dish pour a little milk, just sufficient to cover bottom of dish. Bake in moderate oven 30 minutes. Garnish with parsley.

SEAFOOD LOAF

Clifford Love and Co. Ltd.

One pound tin cooking salmon or 2½ cups cooked flaked white fish, 6 mushrooms, 2 tablespoons melted butter or substitute, 1 tablespoon finely chopped seeded green pepper, ½ cup grated cheese, ½ cup Uncle Toby's Oats, 2 tablespoons chopped parsley, 1 teaspoon grated onion, juice and grated rind 2 lemons, 2 eggs, ½ pint fish stock or water, salt, 2 tablespoons butter, 1½ tablespoons maize cornflour, ¼ cup cold water.

Bone and flake fish. Peel and chop mushrooms, simmer until tender in melted butter, add to salmon. Stir in green pepper, cheese, Uncle Toby's Oats, parsley, onion, juice and rind of 1 lemon, beaten eggs, salt, and paprika. Pack mixture into greased loaf-tin, bake in moderate oven 30 minutes.

Lemon Sauce: Heat stock with lemon juice and rind, add salt and butter; bring to the boil. Mix maize cornflour with cold water, stir into mixture; cook 3 minutes.

FISH PIE

Holbrooks Pty. Ltd.

Two ounces butter or substitute, 2oz. flour, 1 pint milk, 1 packet Curry-Flavored Rice-a-Riso, 1lb. cooked flaked fish, 1 cup cooked chopped celery, grated rind 1 lemon, buttered breadcrumbs, salt, pepper.

Prepare and cook Rice-a-Riso as directed on packet. Meanwhile melt butter in saucepan, add flour, and cook 1 minute without browning. Add milk, stir until sauce boils and thickens; simmer 2 minutes, season with salt and pepper. Fold in flaked fish, celery, lemon rind, and rice. Place in greased casserole, sprinkle over breadcrumbs. Bake 25 minutes in moderate oven.



MAIN DISHES —featuring MEAT

ROSE MEAT-LOAF

Rosella Preserving and Mfg. Co. Ltd.

One pound minced topside steak, 1lb. pork sausages, $\frac{1}{2}$ cup peeled chopped tomatoes, 2 rashers chopped bacon, 1 cup soft breadcrumbs, salt, pepper, 2 tablespoons chopped green pepper, $\frac{1}{2}$ lb. coarsely grated potato, 1 tablespoon chopped parsley, 1 finely chopped onion, 1 egg, 1 cup Rosella Tomato Sauce.

Combine steak, skinned sausages, tomatoes, bacon, breadcrumbs, salt and pepper, green pepper, grated potato, chopped parsley, and onion, and bind with the beaten egg and $\frac{1}{2}$ cup Rosella Tomato Sauce. Fill into greased loaf-tin and cover top with greased paper. Bake in moderately slow oven $1\frac{1}{2}$ hours or until cooked through. Drain off fat and turn loaf on to serving-platter, spoon over remaining Rosella Tomato Sauce, and serve at once cut into slices with vegetables in season. Or chill and serve with salads.

CASSEROLE ST. HUBERT

H. J. Heinz Co. Pty. Ltd.

Two cans Heinz Junior Beef with Vegetables High Meat Dinner, 1 16oz. can Heinz Garden Fresh Green Peas, 2 rashers bacon, 1 tomato, 3 large potatoes, 3 large carrots, salt and pepper to taste.

Cook potatoes and carrots in salted water until tender. Dice or slice as desired. Cut bacon-rashers into six pieces. Mix potatoes and carrots together and place on a meat dish. Pour previously heated Heinz Junior Beef with Vegetables High Meat Dinner over vegetables and place previously heated Heinz Green Peas round sides of the dish. Place bacon pieces which have been lightly grilled over the meat. Arrange tomato slices on top.

DE LUXE BUFFET BAKE

W. Anglist and Co. (Aust.) Pty. Ltd.

Pancake Mixture: One cup flour, $\frac{1}{2}$ teaspoon salt, pinch cayenne pepper, 2 eggs, $1\frac{1}{2}$ cups milk, little butter.

Meat Mixture: Two cups chopped Imperial Camp Pie, $1\frac{1}{2}$ cups grated tasty cheese, 1 cup milk, 2 eggs.

Pancakes: Sift flour, salt, and cayenne pepper into basin. Beat eggs and add the milk. Add egg and milk mixture gradually to dry ingredients, then beat until batter is free from lumps. Stand aside 1 hour. Lightly grease heated shallow pan with butter. Pour on little batter. Cook over low heat until brown underneath, loosen, and turn over to brown other side. Continue until all batter is used.

Lightly grease casserole dish, place pancake on bottom, cover with layer of chopped Imperial Camp Pie and cheese. Continue in this fashion until all meat is used. Beat eggs and milk together, carefully pour over layers. Bake in moderate oven 45 minutes or until custard is set. Serve piping hot.

An added touch for a special occasion — add some chopped drained asparagus spears to the layers and decorate top with whole asparagus spears.

CASSEROLE ST. HUBERT. This colorful dish combines the flavors of various vegetables and bacon with Heinz Junior Beef and Vegetables High Meat Dinner to make an appetising meal.

ITALIAN SPAGHETTI

Nabisco Pty. Limited (Milano)

Two medium tomatoes (peeled and diced), 4 cups tomato puree, 1lb. minced topside steak, 4oz. salami (finely chopped), 1 beef marrow bone, 1 cup chopped onion, $\frac{1}{2}$ cup olive oil, 1 teaspoon salt, 1 pkt. Milano Spaghetti, $\frac{1}{2}$ cup butter or substitute, 2 garlic cloves (crushed), 6 bay leaves (crumbled), $\frac{1}{2}$ cup chopped parsley, 2 teaspoons fresh oregano or $\frac{1}{2}$ teaspoon dried, $\frac{1}{2}$ teaspoon ground allspice, crushed red pepper, freshly ground pepper.

Saute onion in olive oil and butter 10 minutes, add garlic and bay leaves, cover, and simmer 10 minutes. Add minced steak and salami, saute 10 minutes, stirring frequently. Add tomatoes and all other ingredients except Milano Spaghetti. Bring to boil, reduce heat, cover, and simmer 1 hour, stirring occasionally. Remove marrow bone before serving. Cook Milano Spaghetti in boiling salted water until just tender. Drain and rinse, arrange on plate, and pour meat sauce over.

Other Sauces for Milano Foods

Mushroom Sauce: One and a half pounds mushrooms (sliced thinly), 2 cloves garlic (crushed), $\frac{1}{2}$ cup butter or substitute, $\frac{1}{2}$ cup olive oil, 2 cups canned tomatoes, $\frac{1}{2}$ teaspoon oregano, 1 teaspoon salt, freshly ground pepper.

Simmer mushrooms, garlic, salt, and pepper in combined olive oil and butter 10 minutes, stirring frequently. Add tomatoes and oregano, simmer 30 minutes.

Chicken Liver Sauce: Half pound chicken livers (cut up), 2 cups finely chopped onion, 2 cloves of garlic (crushed), $\frac{1}{2}$ cup olive oil, $\frac{1}{2}$ cup butter

● In this section are a selection of appetising and delicious meat dishes suitable to serve as the main course at dinner, supper, or luncheon.

or substitute, 6 slices bacon (minced), 2 green peppers (finely chopped), crushed red pepper, 3 cups canned tomatoes, 2 teaspoons salt, freshly ground black pepper, $\frac{1}{2}$ cup minced parsley.

Saute onion and garlic in combined olive oil and butter 10 minutes or until onion is golden brown. Add chicken livers, saute 5 minutes. Add bacon, parsley, green peppers, pinch of red pepper, salt, and black pepper. Cover, simmer 10 minutes. Add tomatoes, bring to boil. Reduce heat, cover, and simmer 20 minutes, stirring occasionally.

Tomato Sauce: Two and a half cups canned tomatoes, 2 6oz. cans tomato paste, $\frac{1}{2}$ cup chopped onion, 2 garlic cloves (crushed), $\frac{1}{2}$ cup olive oil, 2 tablespoons butter or substitute, 2 tablespoons chopped parsley, $\frac{1}{2}$ teaspoon oregano, $\frac{1}{2}$ teaspoon basil, 1 teaspoon salt, freshly ground pepper.

Saute onion and garlic in combined olive oil and butter 10 minutes. Stir in tomatoes, tomato paste, parsley, oregano, basil, salt, pepper. Bring to boil, reduce heat, cover, and simmer 40 minutes, stirring occasionally.

PORK CHOW MEIN WITH NOODLES

World Brands Pty. Ltd.

One pound pork (cut into 1in. pieces), 1 teaspoon sugar, 1 dessert-spoon soy sauce, pinch salt, 1 carrot, $\frac{1}{2}$ lb. beans, 1 stalk celery, 2 tablespoons oil, small piece ginger root, 1 packet Continental Chicken Noodle Soup, strips red and green pepper, clear rice noodles.

Sprinkle sugar, soy sauce, and salt over pork pieces. Cut carrot, beans, and celery into strips, place in boiling water,

and cook a few minutes only. Drain and reserve liquid. Heat oil, add chopped ginger and pork pieces, and brown lightly. Stir in partly cooked vegetables, 1 cup reserved vegetable liquid, and contents of packet of Continental Chicken Noodle Soup. Continue stirring until boiling, add red and green pepper strips, cover, and simmer 5 minutes. Serve over crisply fried noodles.

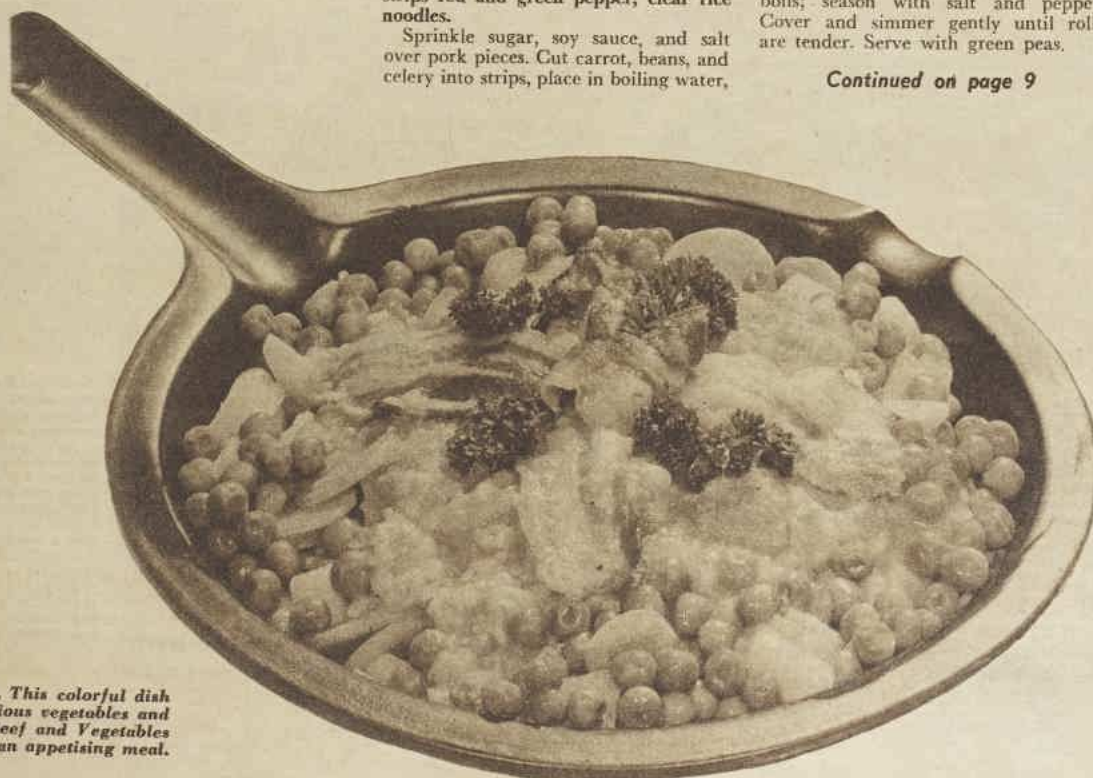
BEEF ROLLETES

Clifford Love and Co. Ltd.

One and a half pounds topside or round steak, salt, pepper, 1 cup Uncle Toby's Oats, 1 dessert-spoon chopped parsley, pinch mixed herbs, 1 dessert-spoon butter, pinch nutmeg, squeeze lemon juice, milk, 2 tablespoons Uncle Toby's Maize Oil, 1 cup stock, 1 teaspoon gravy browning, 1 tablespoon flour, extra $\frac{1}{2}$ cup water, green peas.

Trim fat off meat, cut into pieces about 5in. square. Season with salt and pepper. Prepare seasoning: Combine Uncle Toby's Oats in basin with chopped parsley, herbs, butter, nutmeg, and lemon juice. Moisten slightly with milk and season lightly with salt and pepper; mix well. Spread spoonful of seasoning over each piece of steak, taking seasoning to within $\frac{1}{2}$ in. of the edges. Lightly roll up pieces of steak, making sure the seasoning is not pressed out of ends of the rolls. Secure rolls with coarse cotton or fine string. Heat Uncle Toby's Maize Oil and brown rolls all over. Add stock and gravy browning and flour blended with extra water. Stir until mixture boils; season with salt and pepper. Cover and simmer gently until rolls are tender. Serve with green peas.

Continued on page 9





Chinese Chicken & Pork: Prepare 1 carrot and cut into 1" straws and add to boiling water to cook only 3 minutes; then add 6 oz. prepared beans cut into 1" lengths and cook just 1 minute then add $\frac{1}{2}$ cup chopped celery or capsicum and cook 1 minute longer. Quickly drain vegetables then immediately cool under running cold water. Cut 1 lb. lean pork into $\frac{1}{2}$ " pieces and rub through some cornflour to lightly coat meat. Fry pork in hot oil until cooked. Drain off all oil then add 1 chopped onion and all the prepared vegetables and fry lightly 2 minutes. Add 1 cup pineapple pieces, 1 level dessertspoon sugar, 1 cup (8 oz.) water, 1 dessertspoon Soy sauce and then contents 1 packet Continental Chicken Noodle Soup. Stir until mixture boils then cover and simmer only 5 minutes stirring occasionally. Serve with Fried Rice.



Swiss Style Fish: Place into a basin $\frac{1}{2}$ cups soft white bread crumbs and add $\frac{1}{2}$ cup finely chopped celery, 1 level tablespoon finely chopped onion and $\frac{1}{2}$ cup finely chopped cooked shelled prawns. Mix seasoning with sufficient milk to bind together. Salt and pepper 8 fish fillets (flounder or bream) and place a little seasoning on each then roll-up; place into a greased shallow ovenware dish. Add $\frac{1}{2}$ cup water and some finely chopped celery then squeeze some lemon juice over fish rolls. Cover with foil or greased paper and bake 10-15 minutes in a barely moderate oven. Place into a saucepan 1 packet Continental Chicken Barley Broth and blend with $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup evaporated milk and $\frac{1}{2}$ cup fish stock from dish. Stir until sauce boils and thickens then simmer 5 minutes. Drain off excess water from fish then pour over cheese sauce and re-heat in a warm oven before serving.



Scone-Topped Meat Casserole: Trim $\frac{1}{2}$ lb. blade steak and cut into 1" pieces and roll in seasoned flour — mixture of 2 level tablespoons flour, 1 level dessertspoon curry powder and pinch of pepper. Place into a greased casserole dish with 2 onions (sliced) and 1 cup chopped celery. Blend 1 packet Continental brand Thick Vegetable Soup with 1 pint (20 oz.) cold water then pour into casserole — mix gently, cover and bake in a moderate oven 50 minutes.

Scone Mixture: Sift 2 cups (8 oz.) self-raising flour into basin with pinch of salt. Rub through 1 level tablespoon margarine and add 2 chopped gherkins. Mix lightly with $\frac{1}{2}$ cup (6 oz.) milk then turn on to a lightly floured board and knead 3-4 turns. Roll or press out $\frac{1}{2}$ " thickness, cut into desired shapes and arrange scones in casserole. Glaze scones and return to hot oven for 12-15 minutes.



Chicken Paprika: Cut $\frac{1}{2}$ lb. veal steak into $\frac{1}{4}$ " strip size pieces and place into a dish and pour over $\frac{1}{2}$ pint milk and allow to stand. Cut or dice 1 medium size onion into small pieces and blanch 2 tomatoes to remove skin. Drain off milk into a medium size saucepan then mix 2 level teaspoons paprika and 2 level tablespoons flour through the veal and add to saucepan. Stir over a medium heat until slightly thickened, then add contents of packet Continental Chicken Noodle Soup, onion, $\frac{1}{2}$ cup chopped capsicum and $\frac{1}{2}$ cup chopped celery. Simmer gently 20-30 minutes or place into a casserole dish and bake 30 minutes. Mix through the prepared chopped tomatoes just before serving with $\frac{1}{2}$ lb. cooked flat noodles and finely chopped parsley on top.



Saturday Night Supper Dish: Hard boil 4 eggs, shell and stand aside. Remove bones from $\frac{1}{2}$ lb. tin salmon or tuna, then drain off and measure the liquid. Place contents 1 packet of Continental brand Mushroom Soup into a saucepan and blend with 2 cups milk and $\frac{1}{2}$ cup salmon liquid; stir until sauce thickens then mix in salmon. Toast or fry 4 slices of bread until golden and also 2 slices of bread cut into small dice. Arrange a golden slice of bread in each ramekin dish or large shallow casserole. Slice the eggs and place into each dish, sprinkle with grated cheese then cover with salmon and mushroom. Sprinkle the golden bread pieces on top and bake in a moderate oven 15-20 minutes to completely heat through.



Saucy Veal Steaks: Beat 1 egg and little water in a shallow dish then place 4 thinly cut Veal Steaks into mixture and allow to stand 15 minutes, turning meat occasionally. Remove veal steaks and roll into fine breadcrumbs. Melt 2 oz. margarine in a saucepan, add 1 packet Continental Mushroom Soup Mix then blend smoothly with $\frac{1}{2}$ pint (10 oz.) water. Simmer 7-10 minutes then mix in 1 cup evaporated milk and, if desired, 1 chopped gherkin. Reheat and keep warm. Meanwhile heat shortening in frying pan and cook veal steaks turning to brown each side. Drain off any excess fat from pan and pour mushroom sauce over the cooked veal steaks. Quickly reheat and serve immediately with hot vegetables.



Soup Boats: Scoop out centres from 6-8 bread rolls. Melt 2 oz. margarine in a saucepan and add 1 small chopped onion, $\frac{1}{2}$ cup chopped celery and 4 sliced frankfurts cooking without browning. Add contents of 1 packet Continental brand Cream Chicken Soup and blend with $\frac{1}{2}$ cups water stirring until thickened. Spoon mixture into prepared bread rolls and sprinkle dry breadcrumbs and grated cheese on top, then a little paprika. Place each roll on to a piece of foil, then fold and twist ends to resemble a boat. Arrange boats on to a tray and heat in a moderate oven 20-30 minutes.



Mexican Macaroni Cheese: Place into a saucepan of boiling salted water, $\frac{1}{2}$ lb. "elbow shape" macaroni and cook till tender 18-20 minutes; drain and rinse. Melt 2 oz. margarine in saucepan and lightly fry 1 small chopped onion and $\frac{1}{2}$ cup chopped capsicum. Add 2 level tablespoons flour and 1 packet Continental Tomato Vegetable Soup Mix then blend with $\frac{1}{2}$ cups water, simmer 7-10 minutes with occasional stirring. Add $\frac{1}{2}$ cup tomato sauce then stir through cooked macaroni and spoon into suitable casserole dish. Sprinkle grated cheese on top and place into moderate oven 20 minutes or under grill to brown.



American Meat Loaf: Place into a basin $\frac{1}{2}$ lb. mince steak, 3 level tablespoons Continental Onion Soup Mix and 1 egg, mixing together evenly. Divide mixture into 6-8 flat shaped meat cakes, moulding with lightly floured hands. Drain well 6-8 slices of pineapple then join meat cake and pineapple slices together to form a loaf — insert a long skewer from each end of the loaf. Place meat loaf into a greased loaf tin approximately $9\frac{1}{2}$ " x $4\frac{1}{2}$ " x $2\frac{1}{2}$ " deep, then cover with piece of foil or paper. Bake in a moderate to hot oven (450° electric — 400° gas) 45 minutes, remove foil cover and bake further 10-15 minutes. Alternatively, the meat loaf may be wrapped (like a parcel) in foil, then placed on to a tray for baking. **Sauce:** Place remaining onion soup mix powder into a saucepan and blend with 6 oz. ($\frac{3}{4}$ cup) water. Add 2 oz. margarine, $\frac{1}{2}$ cup vinegar, 1 level dessertspoon sugar, and pinch dry mustard and pepper. Stir until sauce boils then simmer 10 minutes. Add $\frac{1}{2}$ cup tomato sauce and 1 dessertspoon Worcestershire sauce. Baste or pour some sauce over meat loaf then serve remaining sauce separately in a sauce-boat.

9 DISHES WITH A SPECIAL DIFFERENCE



"All these really easy-to-make, delicious-to-eat dishes have one special thing in common. They were all specially created to take advantage of the way Continental brand soups enliven and heighten the flavour of other ingredients. Save this page — start trying these dishes soon." Says Betty King

Continental soups

Continuing . . .

Meat Dishes

RABBIT PIQUANTE

Rosella Preserving and Mfg. Co. Ltd.

One stale sandwich loaf of bread, melted butter or substitute, 1 rabbit, 2 tablespoons fat, 2 tablespoons flour, 1 onion, 1½ cups water, ½ cup Rosella Tomato Sauce, 1 large skinned and chopped tomato, 1 green apple, pinch mixed herbs, 1 tablespoon chopped parsley, little gravy browning, extra ½ cup water, salt, pepper.

With sharp knife, remove crusts from all sides of loaf. Remove dough from centre of loaf, leaving case ½ in. thick. Crumble centre of loaf, making ½ cup breadcrumbs. Brush bread-case completely with melted butter or substitute and bake on oven-tray in moderate oven until crisp and lightly browned. Soak rabbit ½ hour in salted water; drain and dry. Cut into joints, cook until browned in melted fat, remove. Add chopped onion to pan, brown lightly. Stir in water, Rosella Tomato Sauce, chopped tomato, diced apple, mixed herbs; season with salt and pepper. Return rabbit to pan, cover and simmer 1½ hours or pressure-cook 20 to 25 minutes. Remove rabbit joints, cut meat from bones into chunky pieces, discard bones. Return rabbit to pan with breadcrumbs. Stir in flour blended with extra water and little gravy browning. Simmer 3 to 5 minutes, correct seasoning. Fill into bread-case, top with chopped parsley.

HAM AND SWEETBREAD FLAN

Clifford Love and Co. Ltd.

One pair sweetbreads, salt, water, juice ½ lemon, 6oz. diced cooked ham or boiled bacon, 1 pint rich thick white sauce, salt, pepper, 1 dessert-spoon worcestershire sauce, 1 cheese-oats case.

Soak sweetbreads 1 hour in salted water. Remove, place in sufficient fresh cold water to cover, with salt and lemon juice. Simmer 20 minutes. Drain, plunge into ice water. Leave until cold and firm. Remove tubes and membranes. (This pre-cooking can be done the day before.) Cut into cubes, add ham or bacon. Add to hot sauce, season with salt, pepper, and worcestershire sauce. Fill into cheese-oats case. Reheat in oven before serving.

Cheese-oats Pastry: One cup Uncle Toby's Oats, ½ cup grated cheese, ½ cup self-raising flour, 2oz. butter or substitute, pinch salt.

Mix dry ingredients, pour on melted butter. Mix well, turn into greased 7in. pie-plate and press down well. Decorate edges. Bake in moderate oven until golden brown (about 20 minutes).

DANDENONG PORK CASSEROLE

Rosella Preserving and Mfg. Co. Ltd.

Four medium-size potatoes, 1 tablespoon butter or substitute, salt, pepper, 1 carrot, 4 pork loin chops (large and thick), flour, 2 cups breadcrumbs, 1 small onion, ½ stick finely chopped celery, 1 tablespoon chopped parsley, ½ cup Rosella Tomato Sauce, 1 egg, 1 teaspoon gravy browning, ½ teaspoon meat or vegetable extract, 1 cup stock or water, fat.

Soften but do not melt butter or substitute. Rub over peeled halved potatoes, sprinkle with salt and pepper, then cover with grated carrot. Snip crackling of chops with kitchen scissors to prevent chops curling up. Dust with flour, place in baking-dish with small quantity of fat, brown in moderate oven. Place prepared potatoes in dish at the same time. Mix breadcrumbs, chopped onion, celery, parsley, Rosella Tomato Sauce, salt, and

The Australian Women's Weekly — April 25, 1962



RABBIT PIQUANTE: This attractive and novel way of serving rabbit flavored with Rosella Tomato Sauce makes a popular buffet centrepiece for young people's weekend parties.

pepper; bind with egg. Spread seasoning over chops. Mix gravy browning and meat extract with water or stock, pour into baking-dish. Cover with greased paper, bake in moderate oven further 45 minutes or until chops are tender.

EASTERN CASSEROLE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Vegetables and Meat, 1½lb. parboiled potatoes, 1lb. parboiled pumpkin, ½lb. grated cheese, 1 tablespoon flour, 1 tablespoon butter or substitute, ½ teaspoon salt, ½ pint milk, 1 egg (beaten).

Slice parboiled pumpkin and



● Ena Parsons, of W. Angliss & Co. (Aust.).

potato. Grease ovenproof dish. Place layer of sliced potato and pumpkin in dish. Sprinkle well with grated cheese. Place contents of can of Imperial Vegetables and Meat over this, sprinkle with cheese. Top with layer of potato and pumpkin, sprinkle with cheese.

Melt butter or substitute in saucepan, add flour and salt, gradually stir in the milk, stir till sauce boils and thickens. Cool slightly, then stir in beaten egg. Pour sauce over top layer of potatoes and pumpkin. Bake in moderate oven 45 to 50 minutes.

CASSEROLED SAUSAGES

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Beef Sausages, 1 tablespoon flour, ½ cup water, 1 tablespoon tomato sauce, 1 tablespoon worcestershire sauce, potatoes.

Dip sausages in flour. Place in casserole. Sprinkle remaining flour over sausages. Pour water and sauces into casserole. Peel potatoes, cut into thin slices, pack in casserole, cover. Bake in moderate oven 30 minutes.

CURRIED SAUSAGES

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Vegetables and Sausages, 1 tablespoon butter or substitute, 1 tablespoon flour, ½ teaspoon salt, 1 dessert-spoon curry powder, ½ pint milk, 4 cups cooked rice.

Melt butter or substitute in saucepan, add flour, salt, and curry powder. Remove from heat, gradually add the milk. Then return to heat and cook slowly, stirring constantly until sauce boils and thickens. Add contents of can of Imperial Vegetables and Sausages, simmer 5 minutes longer. Serve over hot rice.

CREOLE RICE

Ricegrowers Co-op. Mills Ltd.

Three cups of cold cooked Sunwhite Rice, 4 eggs, pepper and salt, 3 tablespoons oil, 4 shallots, 1 cup diced cooked chicken or rabbit, paprika, ½ cup bacon cut in small pieces, ½ cup peas (cooked), ½ cup diced red capsicum, chopped parsley.

Beat eggs slightly, add salt and 1 tablespoon of oil. Scramble and set aside. Chop shallots finely, fry with capsicum in remainder of oil without browning. Add Sunwhite Rice and mix together. When heated add diced chicken or rabbit, bacon, and peas. Keep turning constantly. Fork in scrambled eggs. Serve with sprinkling of paprika and chopped parsley.

PIQUANT SPANISH RICE

Holbrook's Pty. Ltd.

One packet Spanish Rice-a-Riso, 4 sheep's kidneys, 1oz. butter or substitute, salt, 2 or 3 rashers bacon (rind removed and chopped), 1 cup finely grated tasty cheese, parsley.

Prepare Spanish Rice-a-Riso as directed on packet. Meanwhile prepare other ingredients. Soak kidneys in salted water 15 minutes, drain and peel off skin, chop roughly. Saute in heated butter or substitute until browned, add bacon and continue cooking until bacon is tender. Fold kidney, bacon, and half the cheese into rice mixture when cooked. Spoon into heated dish, top with remaining cheese and sprig of parsley. Serve.

BEEF BEANOS

H. J. Heinz Co. Pty. Ltd.

One and a half pounds beef sliced into about 12 thin pieces, 1 large onion (thinly sliced), 1 carrot (thinly sliced), salt and pepper, little oil, butter, or substitute, 1 can Heinz New England Baked Beans, about ½ cup water.

Fry sliced onion in the oil or butter until brown. Put aside. Place spoonfuls of Heinz Baked Beans on to meat slices. Fold meat over into little parcels, secure with cocktail sticks (or sew up with cotton, which can be easily removed later). Brown these little parcels on both sides a few minutes in pan with the onions. Add the sliced carrots, seasoning, and very little water. Cook about 40 minutes over very gentle heat. Remove skewers or cotton before serving. Serve with rice or vegetables.

HUNGARIAN PEPPER-BEANS

H. J. Heinz Co. Pty. Ltd.

One pound minced steak, 1 large onion (chopped), 1 egg (optional), 1 can Heinz New England Baked Beans, 1 can Heinz Tomato Soup, salt, pepper, chopped garlic to taste, little water, little Heinz Tomato Sauce, 8 green peppers, dash of worcestershire sauce.

Cut tops from peppers, remove seeds, then blanch peppers by plunging into boiling water 2 minutes, then into cold water; drain. Mash Heinz Baked Beans well, mix with the minced steak, chopped onion and little salt, pepper, and garlic. (If bound with an egg, mixture will hold together better.) Stuff peppers with this mixture, place in saucepan with Heinz Tomato Soup, then little Heinz Tomato Sauce, worcestershire sauce, and sufficient water to cover the peppers. Cook slowly approximately 1 hour. Serve with boiled rice.

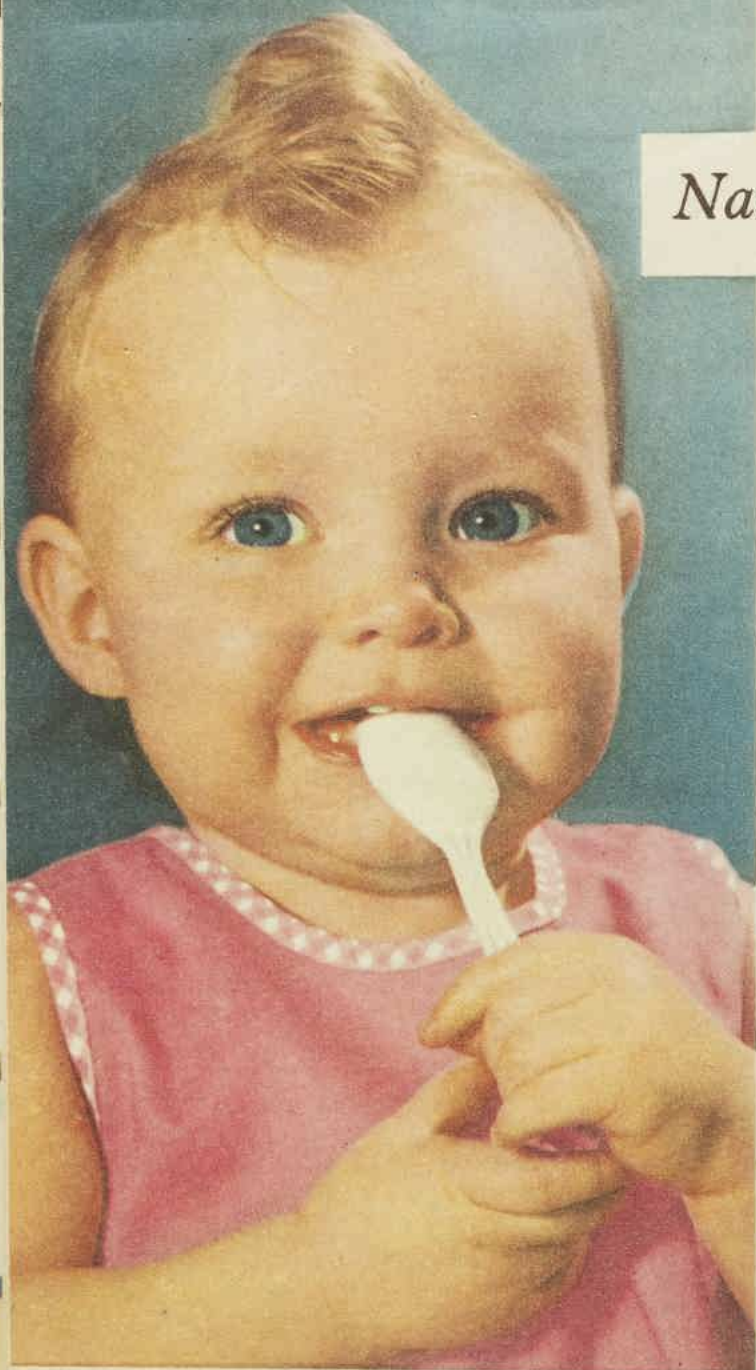
SHARP STEAK CASSEROLE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Meat and Tomatoes, ½ teaspoon brown sugar, 1 teaspoon vinegar, 1 teaspoon worcestershire sauce, 1 dessert-spoon tomato sauce, thinly sliced potato.

Place all ingredients in casserole. Pack well with thinly sliced potato. Bake in moderate oven 30 minutes.

Continued on page 11



Naturally... recipes interest you!



... but it's easier to say HEINZ when it comes to nourishing baby!




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Continuing . . .

MEAT DISHES

HAM AND PATE PIE

Marriekville Margarine Pty. Ltd.

Pastry: Three ounces Marville Margarine, 6oz. flour, pinch salt, 1oz. finely grated cheese, water to mix.

Rub Marville Margarine into sifted flour and salt. Mix in cheese. Mix to dry dough with water. Press into greased 8in. pie-plate. Fill centre with dried peas to stop rising, bake in moderately hot oven 15 to 20 minutes. Remove peas during last 5 minutes of cooking time.

Filling: One ounce Marville Margarine, 1oz. flour, $\frac{1}{2}$ pint milk, 6oz. chopped ham, 1 teaspoon dry mustard, 2 finely chopped onions, 1 tablespoon port wine, 2oz. tin pate, 2 tablespoons top milk, salt and pepper, parsley.

Melt Marville Margarine in saucepan, add flour, cook 3 minutes. Add milk and stir until mixture boils and thickens. Add ham, mustard, onions, port pate, and top milk. Mix well, season to taste with salt and pepper. Fill into hot pastry-shell, serve immediately garnished with parsley.

SAUSAGE SAVORY WITH SOUR CREAM

W. Angliss and Co. (Aust.) Pty. Ltd.

One 8oz. can Imperial Vienna Smoked Sausages, 1 tablespoon butter or substitute, 1 small onion (finely chopped), 1 clove garlic (chopped), 1 8oz. can Imperial Mushrooms, 1 cup sour cream, 1 can condensed tomato soup, 1 tablespoon worcestershire sauce, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ lb. spaghetti (cooked).

Lightly brown onion in butter or substitute, add garlic, Imperial Mushrooms, tomato soup, sauce, salt, and pepper. Cut Imperial Vienna Smoked Sausages into small pieces, add to sauce mixture, simmer 10 to 15 minutes. Lightly stir in the sour cream. Serve immediately over hot spaghetti which has been cooked in large quantity of boiling salted water approximately 15 minutes.



MEAT LOAF SURPRISE

H. J. Heinz Co. Pty. Ltd.

One pound finely minced steak, 1 egg, $\frac{1}{2}$ cup chopped onion, salt and pepper, thick slice of bread, 1 can Heinz Baked Beans.

Mix minced steak with chopped onion, egg, salt and pepper, and the bread which has been well soaked in water. Grease baking-tin, line with about three-quarters of meat mixture. Fill with the Heinz Baked Beans, cover with remaining meat mixture. Bake in moderate oven about 40 minutes. Serve with mashed potatoes and any green vegetables.

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ORIENTAL STYLE CURRY: Fluffy Sunwhite Rice in the dish above forms an ideal base for this colorful and spicy substantial main course curry.

HAM AND PATE PIE: The short crisp pastry and flavorful filling of the dish at right are enhanced with the addition of Marville Margarine.

ORIENTAL STYLE CURRY

Ricegrowers Co-op. Mills Ltd.

Four cups salted, boiled Sunwhite Rice, 2 to 3 cups diced cooked left-over beef, seasoned flour, $\frac{1}{2}$ cup chopped onion, $\frac{1}{2}$ cup chopped green capsicums, 1 to 2 dessertspoons fat or oil, 1 dessertspoon tomato sauce, 1 teaspoon salt, sprinkle pepper, 1 dessertspoon sugar, 1 dessertspoon curry powder (more if desired really hot), 2 teaspoons cornflour, 2 cups water, 2 medium-size chokos, $\frac{1}{2}$ lb. swede turnips, 1 cup vegetable juice, $\frac{1}{2}$ cup chopped green shallots.

Heat fat or oil in pan, add diced, cooked meat after rolling it in little seasoned flour. Brown briskly on all sides. Add chopped onions, chopped capsicums, tomato sauce, salt and pepper, sugar, curry powder, water, cornflour (blended with little water). Cover pan, allow to simmer until onions are tender (approximately 20 minutes). Meanwhile boil $1\frac{1}{2}$ cups Sunwhite Rice to make required 4 cups cooked rice. Lightly pressure-cook or boil chokos and swedes cut in long thin strips (do not overcook). Add 1 to 2 cups of the salted liquid from these vegetables to curry sauce to make correct consistency. Just before serving add cooked choko and swede turnip strips. Serve over boiled rice. Garnish with chopped green shallots.

CURRIED MACARONI

Nabisco Pty. Ltd. (Milano)

Eight ounces Milano Macaroni, $1\frac{1}{2}$ oz. butter or substitute, 1 teaspoon curry powder, pinch cinnamon, 2 or 3 cups diced cooked meat, 1 onion, 2 bay leaves, 1 dessertspoon raisins or sultanas, 1 dessertspoon chutney.

While Milano Macaroni is cooking in boiling salted water, lightly cook chopped onion in butter, then add meat, bay leaves, and fry until lightly browned. Add curry powder, raisins, chutney, cinnamon, and mix well together. Then add drained Milano Macaroni, simmer about 5 minutes.



PORK PATTIE CASSEROLE

Clifford Love and Co. Pty. Ltd.

One and a half pounds minced pork, 1 tablespoon finely minced onion, 1 teaspoon salt, pepper, $\frac{1}{2}$ cup apple pulp (unsweetened), $\frac{1}{2}$ cup Uncle Toby's Oats, 1 egg, 2 tablespoons maize oil, 4 medium potatoes, 1 carrot, 2 tomatoes, $\frac{1}{2}$ sliced onion, 1 stalk celery, 2 tablespoons flour, 1 cup water or stock.

Combine meat, seasonings, minced onion, apple, and Uncle Toby's Oats. Bind with beaten egg, form into patties, roll in flour. Brown in maize oil, place in casserole. Lightly fry diced potatoes, carrot, and sliced onion, add sliced tomatoes and chopped celery. Pour over meat patties. Add stock or water, cover and bake in moderate oven approximately 1 hour.

KIDNEY CROUSTADES

Rosella Preserving and Mfg. Co. Ltd.

One ox-kidney, 1 tablespoon flour, salt, pepper, 1 dessertspoon fat, 2 chopped shallots, $\frac{1}{2}$ cup stock, pinch herbs, $\frac{1}{2}$ teaspoon salt, pinch pepper, 2 tablespoons chopped bacon, $\frac{1}{2}$ cup Rosella Tomato Sauce.

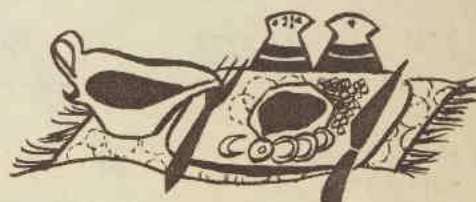
Wash kidney well, soak in salted water $\frac{1}{2}$ hour. Skin and chop. Roll in flour, salt, and pepper. Brown lightly in hot fat. Add chopped shallots, stock, herbs, salt, pepper, bacon, and Rosella Tomato Sauce. Stir until boiling. Cover, simmer gently until tender or pressure-cook 15 minutes. Fill into hot croustades, serve at once.

Croustades: Cut day-old bread into $2\frac{1}{2}$ in. squares $1\frac{1}{2}$ in. deep. Hollow out, fry golden brown in deep fat or oil. Drain on kitchen paper.

Continued overleaf

Concluding . . .

MEAT DISHES



CONTINENTAL CABBAGE ROLLS

Rosella Preserving and Mfg. Co. Ltd.

Outer leaves of cabbage, 2 cups diced cold meat, 2 tablespoons Rosella Tomato Sauce, 1 small finely chopped onion, 1 dessertspoon chopped parsley, 1 teaspoon gravy browning, $\frac{1}{2}$ cup stock or water, 1 cup soft breadcrumbs, 1 small grated carrot, salt and pepper to taste, extra $\frac{1}{2}$ to $\frac{3}{4}$ cup stock, water, or Rosella Tomato Sauce, or mixture of these.

Wash cabbage leaves well, remove coarse stems. Into saucepan place meat, Rosella Tomato Sauce, onion, gravy browning blended with stock or water, grated carrot, salt and pepper to taste. Simmer 10 minutes, fold in parsley, breadcrumbs. Allow to stand 10 minutes. Place spoonful on each cabbage leaf, turn sides of leaves in, roll up to make small neat parcels. Pack into casserole. Add extra stock, water, or Rosella Tomato Sauce. Cover, bake in moderate oven 20 to 30 minutes. Serve hot.

MACARONI CASSEROLE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Irish Stew, $\frac{1}{2}$ cups macaroni, $\frac{1}{4}$ teaspoon herbs, 1 egg, $\frac{1}{2}$ pint milk, $\frac{1}{4}$ teaspoon salt, 1 tablespoon tomato sauce.

Cook macaroni in large quantity of boiling salted water approximately 15 minutes. Rinse and drain. Place half of cooked macaroni in greased casserole. Mix Imperial Irish Stew and herbs together, spread over macaroni, then cover with remaining macaroni. Beat egg and milk together, add salt and sauce. Pour into casserole. Bake in moderate oven 30 to 40 minutes.

BEANS BOLOGNESE

H. J. Heinz Co. Pty. Ltd.

Two cans Heinz Strained Veal and Ham with Vegetables High Meat Dinner, 1 can Heinz Baked Beans Vegetarian, 2oz. grated cheddar cheese, 1 rasher bacon, tomato, salt and pepper to taste.

Heat the cans of Heinz Baked Beans Vegetarian and Heinz Strained Veal and Ham High Meat Dinner in boiling water. Place beans in casserole with slices of tomato round edge. Pour Heinz Strained Veal and Ham with Vegetables High Meat Dinner over the beans, cut bacon into 6 pieces, arrange on top of dish, season, sprinkle with grated cheese. Grill until golden-brown.

STUFFED ZUCCHINIS

Clifford Love and Co. Ltd.

Six zucchinis or baby marrows, salt and pepper, 1 tablespoon lemon juice or vinegar, 1lb. topside or round steak, 1 cup Uncle Toby's Oats, 1 tablespoon finely chopped onion, 1 teaspoon salt, 1 tablespoon chopped parsley, 1 tablespoon tomato sauce or tomato puree, extra $\frac{1}{4}$ cup Uncle Toby's Oats (browned in little hot butter).

Wash zucchinis (do not peel or cut). Cook until tender in boiling salted water, approximately 10 minutes. Drain, cut across top of each, scoop out centre reserving cut and scooped-out portion for future use. Season lightly with salt, pepper, lemon juice. Mince steak, mix with Uncle Toby's Oats, onion, salt, parsley, tomato sauce or puree. Stir over low heat until mixture changes color. Fill into zucchinis, sprinkle with browned Uncle Toby's Oats, reheat in hot oven 10 minutes. Serve piping-hot.

SAVORY BEEF SQUARES

Rosella Preserving and Mfg. Co. Ltd.

One and a half pounds topside steak, $1\frac{1}{2}$ tablespoons fat, $\frac{1}{4}$ cup chopped onion, $\frac{1}{4}$ cup chopped celery, 3 tablespoons chopped green pepper, $\frac{1}{4}$ cup Rosella Tomato Sauce, 12oz. self-raising flour, salt, pepper, $1\frac{1}{2}$ tablespoons chopped parsley, $1\frac{1}{2}$ tablespoons butter or substitute, 1 good cup milk, pickled onions, extra Rosella Tomato Sauce.

Chop meat very finely or put through coarse mincer. Brown lightly in hot fat. Add onion, celery, green pepper. Rosella Tomato Sauce, salt and pepper. Simmer 20 minutes. Turn into greased slab-tin (or square lamington-tin). Prepare topping: Sift flour, salt and pepper into basin, rub in butter or substitute. Add parsley and mix well. Mix to soft dough with milk. Turn on to floured board and knead lightly, press to size, and shape of tin. Place on top of meat. Bake in hot oven 15 to 20 minutes. Turn on to hot serving-dish and cut into squares. Top each square with rings of pickled onion and Rosella Tomato Sauce.

CURRIED MINCE

Holbrooks Pty. Ltd.

One large thinly sliced onion, 1lb. finely minced steak, 1oz. butter or substitute, 1 packet Curry-flavored Rice-a-Riso, 1 and $\frac{1}{2}$ pints water, 8oz. can tomato soup, 1 thinly sliced carrot.

Heat butter or substitute in pan, add onion, and saute lightly. Add meat and stir over heat until browned lightly. Fold in rice, water, tomato soup, carrot, and contents of Rice-a-Riso flavor packet. Cover, simmer gently 20 to 30 minutes.

HAWAIIAN BEAN BAKE

Rosella Preserving and Mfg. Co. Ltd.

Half-pound soaked haricot beans, 3 tablespoons butter or substitute, 2 tablespoons flour, $\frac{1}{4}$ pint meat or vegetable stock, 1 dessertspoon treacle, 1 cup Rosella Tomato Sauce, 3 rashers bacon (rind removed), 1 onion, home-made meat-loaf or a large piece of luncheon sausage (cut in one piece), mixed mustard, half slices of sauteed pineapple, salt.

Cook beans with salt and a slice of onion until quite tender; beans may be pressure-cooked to shorten cooking time. Melt butter or substitute, add flour, cook for 3 minutes, but do not allow to brown. Stir in stock, treacle, Rosella Tomato Sauce, chopped bacon, and remaining chopped onion. Stir until boiling. Fold in drained beans, turn into a greased casserole, cover after first thoroughly greasing edges of casserole and lid. Bake in a moderate oven 3 to 4 hours. Half an hour before serving time cut meat-loaf or skinned luncheon sausage into thick slices, cutting nearly but not quite through. Place a half-slice of pineapple in each cut, first brushing meat lightly with mustard. Arrange on top of casserole. Return to oven uncovered until meat slices are thoroughly heated. Serve hot.

FAMILY CASSEROLE

Holbrooks Pty. Ltd.

One pound thin pork sausages (cooked and cut into $\frac{1}{2}$ in. pieces), 1 package Chicken-flavored Rice-a-Riso, 1 large finely chopped onion, $\frac{1}{4}$ cup finely chopped parsley, 1 small can tomato soup (made up to $\frac{1}{2}$ pint with water), $\frac{1}{4}$ cup finely grated cheese.

Cook Rice-a-Riso as directed on package and arrange layer on the base of greased casserole. Top with layer of sausage pieces, sprinkle with chopped onion and parsley. Continue layers until all ingredients are used. Carefully pour over tomato soup and water mixture. Sprinkle top with grated cheese. Bake in moderate oven 30 minutes or until top is lightly browned and casserole piping hot.

BEEF AND MUSHROOM CASSEROLE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Meat and Vegetables, 1 large onion, 1 clove garlic, 1 tablespoon butter or substitute, 1 4oz. can Imperial Mushrooms, $\frac{1}{4}$ cup chopped celery, $\frac{1}{4}$ cup macaroni, 1 can tomato soup, salt and pepper to taste.

Saute onions, garlic, and celery in the butter or substitute, add tomato soup, salt and pepper. Stir in contents of cans of Imperial Meat and Vegetables and Imperial Mushrooms. Add macaroni which has been cooked in large quantity of boiling salted water 8 to 10 minutes (not quite tender). Simmer 30 minutes in the saucepan or transfer to casserole and bake in moderate oven 40 to 45 minutes.

An extra Continental touch can be given to this recipe by adding sliced green or red pepper, sliced eggplant or sliced zucchini to the onions and garlic before sauteing and sprinkling grated parmesan cheese over the top before baking.



FAMILY CASSEROLE: Combination of savory flavors in this simple-to-make main dish blend well with Chicken-flavored Rice-a-Riso. See recipe.



Cool, cool ways to enjoy

HOLBROOKS

RICE A RISO



SPANISH RICE MIX

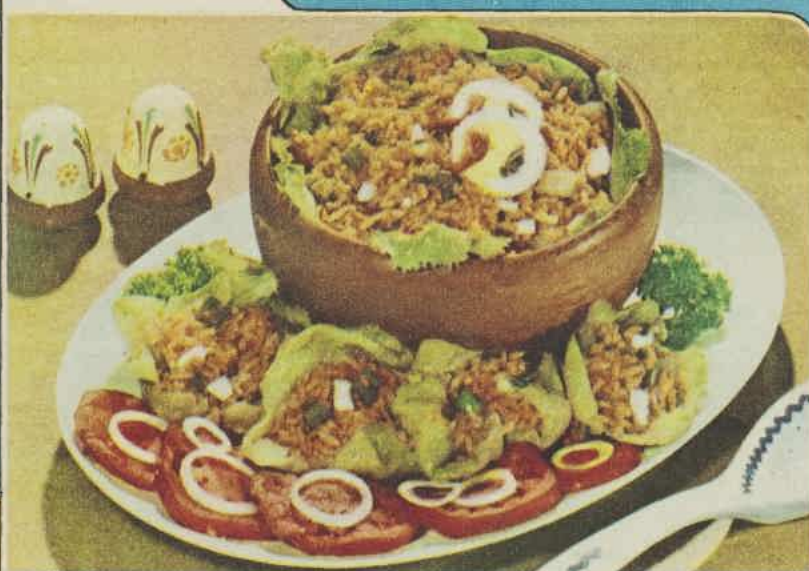


CHICKEN



BEEF

SPANISH-FLAVOUR RECIPE



SALAD GRANADA. Prepare Rice-A-Riso as directed on the pack. When cold, add 1 cup finely chopped celery, 1 tablespoon lemon juice, $\frac{1}{2}$ cup mayonnaise, 2 or 3 chopped shallots, salt and pepper to taste. Fold in 2 chopped hard-boiled eggs, then chill thoroughly and serve in lettuce cups. Wonderful with all cold meats or as a meal in itself!

CHICKEN-FLAVOUR RECIPE



HOSTESS SALAD. Prepare Rice-A-Riso as directed on pack. When cool, stir in 4 tablespoons of mayonnaise and 2 tablespoons lemon juice. Then add 1 firm diced tomato, 1 lb. peeled prawn pieces (cooked), salt, cayenne pepper or tabasco to taste. Fold small bottle of cream (half whipped) gently into mixture. Decorate with prawns and slices of radish or cucumber.

BEEF-FLAVOUR RECIPE



TOSSED SALAD. Prepare Rice-A-Riso as directed on the pack. When cold, add $\frac{1}{2}$ cup cooked peas, $\frac{1}{2}$ cup cubed cheddar cheese, 1 cup chopped celery, 1 small chopped onion, 2 tablespoons chopped parsley. Season with salt, pepper and toss together with mayonnaise mixed with a little cream. Serve on crisp salad greens.

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HEXIS/PPC

LUNCHEON AND SUPPER DISHES



• These recipes are for dishes that will make a substantial and satisfying meal in themselves when served for luncheon or Sunday supper.

RICE CROQUETTES

Sanitarium Health Food Co.

Half cup rice, 1 dessertspoon Marmite, $\frac{1}{2}$ cup water, 2 cups skinned chopped tomatoes, 1 sliced onion, 1 carrot (sliced), $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon sugar, 1 teaspoon mixed herbs, $\frac{1}{4}$ cup grated cheese, 1 tablespoon butter, 1 slightly beaten egg, 2 cups bread-crumbs, flour.

Wash and cook rice in water in which Marmite has been dissolved, until all water has been absorbed. Cook tomatoes, onion, carrot, salt, sugar, and herbs in separate saucepan 20 minutes; sieve. Fold into cooked rice, continue cooking until rice is soft. Remove from heat, add cheese and butter; mix well. Spread on plate to cool. Shape into balls, roll in salted flour, then dip in beaten egg and bread-crumbs. Deep fry in hot fat or oil until golden. Serve piping-hot.

LUNCHEON SQUARES

Nabisco Pty. Limited (Milano)

Twelve squares brown bread, 1 tablespoon mayonnaise, 1 cup cooked Milano Macaroni, 12 rounds of tomato (small), 12 rounds pickled onions, shredded lettuce, cayenne pepper, salt.

Chop Milano Macaroni and mix with mayonnaise, flavor to taste with cayenne and salt. Spread this on squares of bread. Top each with tomato, then onion, and sprinkle with shredded lettuce.

SWISS RICE-CHEESE PUFFS

Ricegrowers Co-op. Mills Ltd.

Three-quarter cup Sunwhite Rice, salted water, 1 cup grated sharp cheese, $\frac{1}{4}$ cup milk, 2 eggs (separated), 2 tablespoons self-raising flour, $\frac{1}{4}$ teaspoon salt, little pepper, oil or fat for frying.

Boil Sunwhite Rice in plenty of salted water, drain. Heat rice with cheese and milk, stir until cheese melts. Add egg-yolks, flour, salt and pepper. (The mixture will be very thick.) Beat egg-whites until stiff, stir into rice mixtures. Drop spoonfuls of mixture into hot fat or oil, fry until golden-brown. Serve with parsley and ham chopped into a white sauce.

HAM AND NOODLE SALAD

Nabisco Pty. Limited (Milano)

One tablespoon salt, 3 quarts boiling water, 8oz. Milano Elbow Noodles, $\frac{1}{4}$ cup mayonnaise, 1 cup diced cooked ham, 1 3oz. can sliced mushrooms (drained), $\frac{1}{4}$ cup sweet pickle relish, freshly ground pepper, lettuce cups.

Add 1 tablespoon salt to rapidly boiling water. Gradually add Milano Noodles so that water continues to boil. Cook uncovered, stirring occasionally, until Milano Noodles are tender. Drain, rinse with cold water; drain again. In large bowl, combine Milano Noodles, mayonnaise, ham, mushrooms, and sweet pickle relish. Mix lightly, season with pepper and additional salt if desired. Chill thoroughly. Serve on crisp lettuce.

SPAGHETTI WITH GARLIC, CELERY, AND SHRIMP SAUCE

Nabisco Pty. Limited (Milano)

One pound Milano Spaghetti, $\frac{1}{2}$ cup chopped celery, 3 large garlic cloves (sliced), $\frac{1}{4}$ cup butter, $\frac{1}{4}$ teaspoon oregano, $\frac{1}{4}$ teaspoon basil, $\frac{1}{4}$ cup shelled shrimps or prawns, $\frac{1}{4}$ cup olive oil, 1 dessertspoon chopped parsley, 1 teaspoon salt, black pepper.

Cook Milano Spaghetti in boiling salted water until just tender; drain, rinse, and keep hot. Saute garlic in combined olive oil and butter 5 minutes. Add shrimps or prawns, celery, parsley, basil, oregano, salt and pepper and simmer 10 minutes, stirring constantly. Serve on bed of the spaghetti.

RICE WITH EGGS AU GRATIN

Holbrooks Pty. Ltd.

Two ounces butter or substitute, 2oz. flour, 1 pint milk, 1 packet Mushroom-flavored Rice-a-Riso, 4 hard-boiled eggs (chopped), 1 finely chopped onion, 1 teaspoon Worcestershire sauce, salt, pepper, $\frac{1}{4}$ cup grated cheese, $\frac{1}{4}$ cup breadcrumbs, little butter.

Prepare and cook Mushroom-flavored Rice-a-Riso as directed on packet. In separate saucepan melt butter and add the flour, stir over heat 1 minute without browning. Stir in milk and cook until mixture boils and thickens, stirring all the while. Season with salt and pepper. Fold in Rice-a-Riso, add hard-boiled eggs, onion, and Worcestershire sauce. Spoon into well-greased casserole, top with grated cheese, breadcrumbs, and a little butter. Bake in moderate oven until browned.

BACON AND CHEESE SCALLOP

Rosella Preserving and Mfg. Co. Ltd.

Two pounds potatoes, 1 onion, 1 cup grated tasty cheese, salt, pepper, 1 tomato, 4 frankfurts, 2 rashers bacon, 1 egg, 2 tablespoons Rosella Tomato Sauce, $\frac{1}{4}$ cup milk, extra bacon pieces, parsley, melted butter.

Slice peeled potatoes into pieces $\frac{1}{4}$ in. thick. Cover with cold salted water, simmer 5 minutes; drain. Line base and sides of greased casserole with par-boiled potato slices. Sprinkle with finely chopped onion and grated cheese, season with salt, pepper. Add layer of skinned sliced tomato and skinned sliced frankfurt and half the chopped bacon. Repeat layers of potato, onion, cheese, tomato, frankfurt, and bacon. Place extra potato slices round edge. Beat egg, add milk, Rosella Tomato Sauce. Pour carefully into dish. Bake until set and sizzling brown on top. Brush potato edging with melted butter, place strips of bacon on top, return to oven until bacon is cooked. Serve garnished with parsley.

PEAS AND PASTA SHELLS

Nabisco Pty. Limited (Milano)

Eight ounces Milano Pasta Shells (boiled and drained), 1 cup finely chopped onion, $\frac{1}{4}$ cup olive oil, 1 cup finely chopped parsley, 2 $\frac{1}{2}$ cups cooked peas, 3 tomatoes (sliced), 2 garlic cloves, $\frac{1}{4}$ cup butter or substitute, $\frac{1}{4}$ teaspoon salt, freshly ground black pepper.

Saute onion and garlic in combined olive oil and butter 10 minutes. Add Milano Pasta Shells, peas, parsley, salt and pepper and mix well. Put in casserole. Place layer of tomatoes on top. Cover and bake in moderate oven 15 minutes.

HOT CHEESE CROWN POTATO SALAD

Kraft Foods Ltd.

One-third cup sliced spring onions, $\frac{1}{4}$ cup sliced green pepper (optional), $\frac{1}{4}$ cup French or Italian dressing, 6 cups sliced cooked potatoes (7 medium-sized), 1 cup chopped celery, 4 rashers bacon (cooked and crumbled), 1 teaspoon salt, pinch pepper, 4oz. Kraft Coon Cheese (shredded).

Combine French or Italian dressing, spring onion, and green pepper (if used), cook slightly in flameproof dish or frying-pan 5 minutes. Add the potatoes, celery, bacon, salt and pepper. Toss together lightly until well mixed. Heat in moderate oven 20 to 25 minutes. Sprinkle with shredded Kraft Coon Cheese, return to the oven 5 minutes to melt the cheese.

DEVON CHEESE STACKS

W. Angliss and Co. (Aust.) Pty. Ltd.

One packet Imperial Devon, $\frac{1}{4}$ lb. cream cheese, $\frac{1}{4}$ cup chopped gherkins, 1 teaspoon lemon juice.

Combine cream cheese, gherkin, and lemon juice. Spread cheese on slice of Imperial Devon, top with second slice, repeat, using 2 more slices. Make second stack of 4. Chill, cut into 4 and serve with crisp salad greens.

HAM AND NOODLE SALAD: Milano Noodles provide a substantial foundation for this piquant luncheon salad.



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Sunwhite RICE

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Continuing . . .

Luncheon and supper dishes



AMERICAN HAM SALAD

Ricegrowers Co.-op. Mills Ltd.

Three-quarters of a cup Sunwhite Rice, salt, water, 1 cup cheddar cheese (cut into thin strips), 1 cup mayonnaise, 3 ripe tomatoes (cut into wedges), 1 cup cooked ham (cut into thin strips), 1 cup chopped pickles, 1 cup cooked peas, crisp lettuce leaves.

Boil rice in plenty of salted water, drain while still hot and mix with mayonnaise, pickles, cheese, and ham. (By mixing this salad with hot rice the flavors blend through the rice.) Add the cooked or tinned peas. Cover, chill about 1 hour, then serve with crisp lettuce and wedges of ripe tomatoes.

SPANISH CASSEROLE

Sanitarium Health Food Co.

One and a half cups lima beans, water, 3 sliced onions, 2 sliced green peppers, 2 tablespoons butter, 2 cups tomato pulp, 1 dessertspoon Marmite, 1 clove garlic (crushed), 1 teaspoon Worcestershire sauce, salt, 1 cup grated cheese.

Soak lima beans overnight in water. Next day cook until tender and drain. Heat butter in pan, add sliced onions and green pepper; saute lightly. Add tomato pulp, simmer 10 minutes. Stir in Marmite, garlic, Worcestershire sauce, and beans; cook 20 minutes. Add salt to taste. Arrange bean mixture and grated cheese in alternate layers in casserole. Top with sprinkling of cheese and some of the sauteed onion and pepper rings reserved for garnishing. Bake in moderate oven 20 minutes.

CHEESE SARATOGAS

Marville Margarine Co.

Four ounces Marville Margarine, 5 to 6 potatoes, 1½ cups corn cereal, ¾ cup shredded cheese, 1½ teaspoons salt, ½ teaspoon paprika.

Melt Marville Margarine in large, flat ovenware dish in moderate oven. Peel and cut potatoes in lengthwise slices ½ in. thick. Arrange in dish, return to oven, turning once to coat both sides with Marville Margarine. Combine corn cereal, cheese, salt, and paprika. Sprinkle over potatoes. Cook until potatoes are soft and topping is lightly browned and crisp. (Time, approximately 25 minutes.)

An excellent recipe to use when potatoes are scarce and expensive. It makes them go so much further.

STUFFED TOMATOES

Sanitarium Health Food Co.

Six large tomatoes, 1oz. butter, 1 large onion (finely chopped), salt to taste, 1 cup stale breadcrumbs, 1 dessertspoon Betta Peanut Butter, parsley.

Cut tops off ripe tomatoes, scoop out pulp and reserve. Prepare stuffing: Heat butter in pan, add onion and saute until soft. Add salt, tomato pulp, breadcrumbs, and creamed Betta Peanut Butter. Fill into tomato cavities and place in buttered pan. Bake in moderate oven 15 to 20 minutes or until soft but still a good shape. Serve garnished with parsley.

JAVANESE RICE DISH

Holbrooks Pty. Ltd.

One packet chicken-flavored Rice-a-Riso, 1 cup finely chopped celery, ¼ cup chopped raisins, 3 or 4 shallots (chopped, including green stalks), salted peanuts.

Prepare Rice-a-Riso as directed on packet, and when adding water fold in the celery, raisins, chopped shallots. Cook as directed. Spoon on to serving-dish, sprinkle generously with salted peanuts.

FLORENTINE EGG PIE

Sanitarium Health Food Co.

One cup broken macaroni, 1 large onion (sliced), 2oz. butter or margarine, 1 cup well-flavored white sauce, ½ cup grated tasty cheese, 1lb. shortcrust pastry, 1 dessertspoon Marmite, 1 bunch spinach, salt, extra 1 onion (finely chopped), extra butter, 6 eggs.

Cook macaroni in boiling salted water until tender; drain and rinse.



• Mrs. Gwen Piper, of Sanitarium Health Foods.

Melt butter in pan, add sliced onion, and saute lightly; fold in white sauce, macaroni, and cheese. Season if needed with little salt. Line shallow pie-plate with the pastry, which has been rolled out thinly, trim edges. Spread Marmite over base; chill. Cook spinach in usual way; drain and mix with extra onion, which has been sauteed in little extra butter. Fill into base of pastry-case, spoon over macaroni mixture. With the back of spoon make 4 impressions in top of pie. Carefully break eggs separately into saucer. Drop one into each impression. Place pie in hot oven, bake about 15 minutes, reduce heat and bake further 20 to 25 minutes or until cooked through. Serve hot.

MUSHROOM CASSEROLE

Sanitarium Health Food Co.

Four cups cooked spaghetti, 2 eggs (beaten), ½ cup grated tasty cheese, 1 dessertspoon Marmite, ½ cup chopped parsley, ½ cup crisp breadcrumbs, 1 tablespoon melted butter, 1 packet mushroom soup, salt, parsley.

Make mushroom soup as directed on packet, using only 2½ cups water. Dissolve Marmite in soup, add cooked spaghetti, beaten eggs cheese, and parsley, and season with salt. Pour into lightly greased casserole, sprinkle over breadcrumbs which have been mixed with melted butter. Bake in moderate oven about 15 to 20 minutes. Serve piping-hot garnished with fresh parsley.

CABBAGE WITH NOODLES AND POPPY SEED

Nabisco Pty. Limited (Milano)

Quarter cup poppy seed, 1 large cabbage, 8oz. Milano Broad Noodles (boiled and drained), ½ cup butter, 1 teaspoon salt, freshly ground black pepper.

Scoop out centre of cabbage, leaving shell about 1 in. thick, chop centre coarsely. Cover chopped cabbage with boiling water, cook over high heat 5 minutes; drain. Saute chopped cabbage in ½ cup butter over low heat 10 to 15 minutes, stirring frequently. Season with salt and freshly ground black pepper. Combine hot Milano Noodles with poppy seed and remaining ½ cup butter. Serve cooked cabbage in raw cabbage shell, top with Milano Noodles.

TOMATO-MEAT PIE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Vegetables and Meat, 6oz. shortcrust pastry, 1 sliced tomato, 1 teaspoon dried herbs.

Line greased 8 in. pie-plate with 2-3rds of the shortcrust pastry. Place contents of can of Imperial Vegetables and Meat into pastry-shell, cover with sliced tomato, sprinkle with herbs. Cover with remaining pastry, trim, and decorate edge, glaze with little milk, bake in hot oven 20 to 25 minutes.

CHEESE AND VEGETABLE HOTPOT

Kraft Foods Ltd.

One ounce butter or substitute, 2 onions (cut into rings), 2 large carrots (sliced and cooked), 1 16oz. can baked beans, ½ cup peas (cooked), ½ teaspoon salt, pinch pepper, 4oz. Kraft Cheddar Cheese (shredded), 3 large potatoes (cooked and sliced).

Melt butter in frying-pan, cook onion until tender. Combine onion, carrot, baked beans, peas, salt, pepper, and half the shredded Kraft Cheddar Cheese. Place in casserole. Top with potato, sprinkle with remaining cheese. Bake in moderate oven 25 to 30 minutes or until heated through.

TOMATO RICE BAKE

Ricegrowers Co.-op. Mills Ltd.

Three cups boiled Sunwhite Rice, 1 pint milk, 1 cup cooked celery or peas, 1lb. grated cheese, 1 dessertspoon butter, 1 dessertspoon flour, salt and pepper to flavor, 1 teaspoon tomato sauce, 1 to 2 cups peeled tomatoes, crushed corn cereal, extra butter.

Boil rice, drain, and add milk, butter, salt, pepper. Simmer 5 minutes. Thicken with little flour. Add grated cheese, celery, or peas and stir until cheese melts. Place half this mixture into greased casserole, pour tomato sauce and tomatoes with juice over it. Cover with remaining cheese mixture. Sprinkle with corn cereal, dot with butter. Bake in moderate oven 15 to 20 minutes.

MACARONI-CORN CASSEROLE

Nabisco Pty. Limited (Milano)

Half pound Milano Macaroni, 2 cups whole corn, ½ cup chopped green pepper, ½ cup finely minced onion, 3 cups medium white sauce, salt and pepper, buttered crumbs.

Cook broken lengths of Milano Macaroni in boiling salted water only until tender, then drain and rinse. Combine with corn, green pepper, onion, and white sauce, salt, and pepper. Pour into buttered casserole and top with crumbs. Bake in moderately hot oven 25 to 30 minutes.

MEAT FRITTERS

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Luncheon Beef, 1 egg, breadcrumbs, seasoned flour, fat for frying.

Slice Imperial Luncheon Beef thickly. Dip in seasoned flour, egg, and breadcrumbs. Shallow fry in hot fat until golden-brown. Serve with vegetable accompaniments.

RICENUT LOAF

Sanitarium Health Food Co.

Two cups cooked rice, 1½ cups milk, 1 dessertspoon Marmite, 1½ cups roasted nuts, 1½ cups cracker or savory biscuit crumbs, 2 well-beaten eggs, 2 tablespoons melted butter.

Dissolve Marmite in little warmed milk. Mix rice, nuts, cracker crumbs, stir in eggs, add milk and Marmite. Combine well. Turn into large buttered loaf-tin, pour melted butter over, cover and bake in moderate oven for 1 hour. Serve with well-flavored cheese or onion sauce.

SPAGHETTI BOLOGNESE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Vegetables and Meat, 2 tablespoons tomato sauce, ½ teaspoon dried herbs, 1lb. spaghetti, grated cheese.

Cook spaghetti in large quantity of boiling salted water for approximately 15 minutes. Drain. Combine contents of can of Imperial Vegetables and Meat, tomato sauce, and herbs. Simmer 15 minutes. Toss grated cheese into the hot spaghetti, place on hot dish, top with the meat sauce.

OMELET SURPRISE

H. J. Heinz Co. Pty. Ltd.

One can Heinz Junior Egg and Bacon Breakfast, 2 large or 3 small eggs, 1 teaspoon milk, pinch salt.

Prepare omelet by beating the eggs, salt, and milk 1 minute, then pour mixture into lightly greased and heated



• Mrs. B. Powell, of H. J. Heinz Baby Foods.

pan. Cook over low heat until omelet is lightly browned underneath, then carefully turn omelet and cook the other side until brown. Meanwhile, heat the can of Heinz Junior Egg and Bacon Breakfast in boiling water. Empty contents of can into centre of the omelet, roll up, and serve.

WELSH RAREBIT

Holbrooks Pty. Ltd.

Eight slices bread, butter, $\frac{1}{2}$ lb. cheese, 1oz. butter or substitute, 1 teaspoon mustard, 1 tablespoon Holbrook's Worcestershire Sauce, 2 tablespoons milk or cream, cayenne pepper.



• Diana Graham, of Holbrooks Pty. Ltd.

Toast and butter bread. Grate cheese finely and mix with butter, mustard, cayenne pepper, milk, and Holbrook's Worcestershire Sauce. Spread on toast, place under grill or in top of oven to brown and heat through. Serve very hot.

SPAGHETTI WITH MEAT SAUCE

H. J. Heinz Co. Pty. Ltd.

One can Heinz Strained Beef and Vegetables High Meat Dinner, $\frac{1}{4}$ teaspoon salt, pinch pepper, 1 tablespoon finely chopped parsley, 2 tomatoes (finely chopped), pinch oregano, 1 cup tomato purée, $\frac{1}{2}$ lb. spaghetti, salted water.

Combine in saucepan the Heinz Strained Beef and Vegetables High Meat Dinner, salt, pepper, chopped parsley, tomatoes, oregano, and tomato purée. Stir over heat until mixture boils, then simmer 5 minutes. Meanwhile, cook spaghetti in boiling salted water until tender, about 15 minutes; drain and place in serving-platter, spoon prepared sauce over. Serve.

DUTCH CURRIED SALMON

World Brands Pty. Ltd.

Two ounces butter or substitute, 1 medium-sized white onion (finely chopped), 1 medium-sized cooking apple (chopped finely), 1 packet Continental Dutch Curry and Rice Soup, 2 tablespoons flour, 1 dessertspoon curry powder (or more or less according to taste), 1 pint cold water, $\frac{1}{2}$ lb. can salmon or tuna, juice 1 lemon, toast or hot fluffy rice.

Melt butter or substitute in frying-pan or large saucepan, add onion and apple and sauté a few minutes. Mix in contents of Continental Dutch Curry and Rice Soup packet, flour, and curry powder; stir until combined. Add water and cook until sauce boils and thickens, stirring all the time. Add salmon or tuna and lemon juice; simmer 10 minutes or until thoroughly heated through. Serve with toast or with fluffy rice and green vegetables as desired.

Note: This is also an appetising filling for pastry-cases for parties.

POTATO-NUT SOUFFLE

Sanitarium Health Food Co.

Three cups mashed seasoned potato, 3 tablespoons butter, 3 tablespoons milk, 1 dessertspoon Marmite, 2 or 3 eggs (separated), 1 cup grated tasty cheese, 1 cup chopped roasted peanuts, little extra grated cheese.

Beat potatoes, butter, milk, Marmite, egg-yolks, and cheese together until fluffy. Add nuts and mix thoroughly. Fold in stiffly beaten egg-whites. Place in greased casserole and sprinkle lightly with extra grated cheese. Bake in moderate oven 30 minutes or until browned on top.

This mixture can also be used rolled into balls, dipped in egg and breadcrumbs, and fried.

The Australian Women's Weekly — April 25, 1962



HINT FOR HOUSEWIVES: Foods which can be prepared ahead and placed in individual ramekin dishes for reheating and serving are welcome for lunch or supper.

EGGS ITALIAN

Sanitarium Health Food Co.

Three-quarter cup broken macaroni, salt, water, 6 hard-boiled eggs, 1 dessertspoon Marmite, 1 cup canned tomato soup, $\frac{1}{2}$ cup grated cheese, $\frac{1}{4}$ cup breadcrumbs, 1 dessertspoon butter.

Cook macaroni in boiling salted water until tender; drain and rinse. Cut eggs lengthwise into four and arrange in casserole dish. Dissolve Marmite in tomato soup, fold in macaroni and cheese and pour over eggs. Sprinkle with breadcrumbs and dot with butter. Bake in moderate oven 30 minutes. Serve piping hot.



PASTA AND TOMATOES

Nabisco Pty. Limited (Milano)

Half-pound Milano macaroni, spaghetti, or noodles, salt water, $\frac{1}{2}$ lb. tomatoes, 1oz. butter, salt, pepper, $\frac{1}{2}$ cup grated cheese, $\frac{1}{4}$ cup breadcrumbs, extra 1oz. butter.

Cook Milano macaroni, spaghetti, or noodles in boiling salted water, grease baking-dish, and put in layer of tomatoes which have been fried in butter and seasoned with salt and pepper, then another layer of Milano macaroni, spaghetti, or noodles. Continue in layers until all ingredients are used. When the dish is nearly full, sprinkle well with grated cheese, then with breadcrumbs; add a few flakes of butter. Bake in moderate oven 20 minutes, or until the top is lightly browned.

VEAL AND RICE SAVORY

World Brands Pty. Ltd.

One pound minced veal steak, 2oz. rice (uncooked), 2 thickly sliced medium-sized tomatoes, 1 medium-sized onion (finely chopped), 1 packet Continental Dutch Curry and Rice Soup, 1 pt. cold water, parsley, salt, pepper.

Combine in base of well-greased casserole or ovenproof dish the minced veal steak, uncooked rice, thickly sliced tomatoes, and onion. Season well with salt and pepper. Blend contents of packet of Continental Dutch Curry and Rice Soup with water and carefully pour over ingredients in casserole. Cover, bake in moderate oven 1 hour, stirring once or twice during cooking to make sure ingredients are well mixed. Serve with vegetables to taste and garnish with parsley sprigs or chopped parsley.

PATIO SALAD

Ricegrowers Co-op. Mills Ltd.

Three cups cooked Sunwhite Rice, 1 cup cooked peas, $\frac{1}{2}$ cup mayonnaise, 1 teaspoon grated onion, $\frac{1}{4}$ cup chopped green capsicum, 1 cup chopped ham or luncheon sausage, cheese.

Combine peas and rice, stirring lightly. Add mayonnaise, green capsicum, onion; mix lightly. Chill. Before serving add chopped ham or chopped luncheon sausage, sprinkle top with grated cheese.

SUPPER MEDLEY

Holbrooks Pty. Ltd.

One package Mushroom-flavored Rice-a-Riso, 1 large finely sliced onion, 1oz. butter or substitute, 1 dozen blanched almonds, 2 cups cold cooked meat or poultry, $\frac{1}{4}$ cup raisins.

Cook Rice-a-Riso as directed on packet. Meanwhile in separate pan sauté onion slices in hot butter or substitute, add almonds and cook a few minutes longer. Fold into rice mixture with meat cubes and raisins; reheat mixture. Serve piping-hot.

ONIONS PIQUANT

Sanitarium Health Food Co.

Four large onions (sliced), salt, 1 cup water, 1 dessertspoon Marmite, 2 cups grated tasty cheese, 3 tablespoons butter, 1 teaspoon Worcestershire sauce, hot buttered toast.

Boil onions in water and a little salt until soft. Strain, keeping back half cup onion liquid. Dissolve Marmite in this, add other ingredients. Stir gently over low heat until cheese is melted. Thicken with a little blended cornflour if desired. Pour over onions, heat through and serve on triangles of hot buttered toast.

CHEESE AND TOMATO SOUFFLE

Rosella Preserving and Mfg. Co. Ltd.

Three dessertspoons butter or substitute, 1 dessertspoon flour, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ cup evaporated milk, $\frac{1}{4}$ cup Rosella Tomato Sauce, $\frac{1}{4}$ cup grated tasty cheese, 1 cup cooked finely chopped celery (well drained), 1 dessertspoon finely chopped onion, 3 eggs, pinch cayenne pepper, $\frac{1}{2}$ teaspoon salt, 2 small tomatoes.

Melt butter in saucepan, add flour, stir until smooth. Cook 2 minutes without browning. Add milk and evaporated milk and tomato sauce, stir until boiling. Fold in cheese, celery, and onion. When cheese has melted, add beaten egg-yolks, salt, and cayenne. Cook gently 1 or 2 minutes without boiling, allow to cool. Fold in stiffly beaten egg-whites. Slice tomatoes into well-greased 7 or 8 in. souffle dish, fill with mixture. Bake in very moderate oven 30 to 35 minutes. Serve at once.



1 weed, 1 pair No. 4 needles.

JOAN WINFIELD

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DESSERTS

• This interesting collection of delicious desserts comprises recipes that will enable the housewife to vary family meals the year round.

GINGERBREAD WITH APPLE FLUFF

Clifford Love and Co. Ltd.

One cup flour, $\frac{1}{4}$ cup Uncle Toby's Oats, $\frac{1}{2}$ teaspoon bicarbonate of soda, 1 dessertspoon ground ginger, $\frac{1}{2}$ teaspoon spice, 2oz. butter or substitute, 2oz. brown sugar, 2 tablespoons golden syrup, 1 egg, 3 or 4 tablespoons milk.

Sift flour, soda, ginger, and spice into basin; rub in butter until mixture resembles fine breadcrumbs, add Uncle Toby's Oats and sugar. Mix golden syrup with beaten egg and milk, stir until well mixed. Add to dry ingredients, mixing lightly but thoroughly. Fill into greased recess-tin, bake in moderate oven 30 minutes. Turn carefully on to cake-cooler. When cold, fill recess with apple fluff, serve cold with cream or custard.

Apple Fluff: Three cooking apples, 3 tablespoons sugar, 4 tablespoons water, 1 egg-white, $\frac{1}{2}$ teaspoons gelatine, pinch grated lemon rind or squeeze lemon juice.

Cook apple with sugar and water. Allow to become cold. Beat to pulp. Fold in stiffly beaten egg-white, then gelatine dissolved in little warm water. Flavor with grated lemon rind or juice. When beginning to thicken pile roughly into recess in gingerbread.

BROWN BETTY TART

Sanitarium Health Food Co.

Half pound flaky or sweet shortcrust pastry, 2 to 3 cups stale cake or biscuit crumbs, 2 tablespoons Beta Peanut Butter, 2 tablespoons golden syrup, milk for glazing.

Roll out pastry thinly on floured board and fill into 9in. tart-plate, trim edges. Mix together the cake crumbs, Beta Peanut Butter, and golden syrup, spread on to pastry. Glaze lightly with milk, bake in moderately hot oven 20 to 25 minutes.

For special occasions: Add a meringue topping, made by beating 2 egg-whites until stiff then gradually beating in 4 tablespoons sugar. Meringue can be piped on to the filling in rosettes as shown in picture on this page. Return tart to oven to set meringue lightly.

CHOCOLATE VENETIAN CREAM

Sanitarium Health Food Co.

Six ounces butter or margarine, 6oz. cocoa, 6oz. sugar, 2 tablespoons water, 6oz. ground almonds, 6oz. Weet-Bix, 1 whole egg, 1 egg-yolk, 1oz. cherries, $\frac{1}{2}$ pint cream (whipped and sweetened to taste with sugar and vanilla essence).

Place the softened butter or margarine in basin and cream it with cocoa until soft and fluffy. Stir in ground almonds. Melt the sugar in saucepan with water and add to the cocoa mixture. Stir in whole egg and egg-yolk and, lastly, the Weet-Bix broken into small pieces. Turn into oiled or wetted mould and chill overnight. To serve turn on to flat serving-dish and decorate with few cherries and whipped sweetened cream.

FRUITY SLICE

Clifford Love and Co. Ltd.

Base: One and a half cups Uncle Toby's Oats, $\frac{1}{2}$ cups sifted self-raising flour, 3 tablespoons brown sugar, 6oz. butter or substitute, 2 small eggs.

Topping: Half pound dried apricots, 1 small tin crushed pineapple, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon grated lemon rind, $2\frac{1}{2}$ tablespoons maize cornflour (blended with $\frac{1}{2}$ cup water).

Combine Uncle Toby's Oats, flour, and brown sugar in basin, pour over the melted butter or substitute and mix in egg. Mix well and press over base of a greased shallow oblong tin, reserving $\frac{1}{2}$ cup for topping. Place in moderate oven and bake 20 to 25 minutes. Cool. Meanwhile, soak apricots in cold water until softened. Simmer gently in liquid until tender. Measure liquid and make up to $1\frac{1}{2}$ cups with water. Return liquid to apricots, add pineapple and syrup, sugar, lemon rind, blended maize cornflour. Stir over heat until thickened, simmer 2 minutes. Pour over pastry-case, sprinkle with reserved topping, return to oven for further 15 minutes. Allow to cool, serve cut into slices with custard or cream.

DUTCH APPLE PIE

Marville Margarine Co.

Pastry: Four ounces Marville Margarine, 4oz. self-raising flour, 4oz. plain flour, 3 tablespoons water.

Rub Marville Margarine into sifted flours in basin, add water and work dough into ball, leaving basin clean. Roll out on floured board to size required for 12in. plate.

Apple Filling: Seven small apples, $\frac{1}{2}$ cup sugar, 2 tablespoons flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup top milk or cream, 3 dessertspoons Marville Margarine.

Core and peel apples, cut in halves lengthwise. Slice 4 halves on to prepared pastry shell, making even layer. Mix sugar, flour, and cinnamon. Sprinkle sufficient of this mixture to cover sliced apples. Arrange apple



• Ruth Archer, of Marville Margarine Co.

halves with cut side down in single layer over sliced apples. Sprinkle with remaining dry ingredients. Pour top milk or cream slowly in near centre. Dot with small pieces of Marville Margarine. Bake in hot oven, reduce temperature after 15 minutes. Cook until apples are tender but still hold their shape. Remove from oven and cool. The spicy syrup juices thicken as the pie cools. Serve warm or cold.



BROWN BETTY TART: Fluffy white meringue, piped in pretty rosettes, lends a luscious touch to this dessert which is flavored with Beta Peanut Butter, cake or biscuit crumbs, and golden syrup.

PINEAPPLE MACAROOON PUDDING

Sanitarium Health Food Co.

Three-quarter pint milk, 4oz. crushed Weet-Bix crumbs, grated rind 1 lemon, 2oz. sugar, 2 eggs (separated), 1 cup shredded pineapple, pinch salt, 2 tablespoons castor-sugar, 3 tablespoons coconut.

Pour hot milk over crushed Weet-Bix crumbs and lemon rind; cool. Add sugar, egg-yolks, pour into greased pie-dish. Set in dish of cold water and cook in moderate oven until set. Remove from oven, spread surface with pineapple. Beat egg-whites with salt until stiff and gradually add sugar. Fold in coconut. Pile on to top of pudding, place in slow oven to brown.

TROPICAL RICE RING

Rice Growers Co-op. Mills Ltd.

Half cup sugar, $\frac{1}{4}$ cup Sunwhite Rice, 2 teaspoons vanilla, 1 quart milk, 2 tablespoons gelatine, $\frac{1}{2}$ cup lukewarm water, 1 cup cream or evaporated milk, $\frac{1}{2}$ lb. apricot jam, grated rind and juice 1 lemon, $\frac{1}{2}$ cup sugar, 2 tablespoons sherry, pineapple rings, cherries.

Place sugar, Sunwhite Rice, milk, and vanilla into saucepan. Stir over heat until mixture boils. Cook very slowly, stirring occasionally until rice is quite soft and has absorbed all milk. Soften gelatine in water. Rub cooked rice through fine sieve, add gelatine, and stir until dissolved. Cool. Add cream or evaporated milk which has been beaten stiffly over ice. Pour into lightly oiled ring-mould. Chill. Place apricot jam in saucepan with lemon rind and juice, sherry, and sugar. Stir over heat until sugar dissolves, then rub through strainer. Chill. Unmould. Decorate with pineapple and cherries, trickle apricot syrup over.

PRUNE-APPLE SQUARES

H. J. Heinz Co. Pty. Ltd.

Twelve ounces sweet shortcrust pastry, 2 tins Heinz Prune and Apple Dessert, $\frac{1}{2}$ cup walnuts (chopped).

Custard Filling: 4 tablespoons cornflour, $\frac{1}{2}$ cup sugar, 2 egg-yolks, 1 pint milk, 1 teaspoon vanilla.

Meringue: 2 egg-whites, pinch salt, 4 extra tablespoons sugar.

Line 10in. square slab-tin with the sweet shortcrust pastry, glaze with little milk and prick with fork. Bake in moderately hot oven 15 to 20 minutes, cool.

Prepare Custard: In saucepan blend cornflour and sugar with milk and beaten egg-yolks. Stir over low heat until mixture boils and thickens. Flavor with vanilla. Cover, stand aside to cool.

Meringue: Place egg-whites into clean dry basin, add salt, and beat until stiff and dry. Gradually add sugar, beating until thoroughly dissolved.

To Assemble: Sprinkle half the walnuts on base of the cold cooked pastry-shell. Place the custard in layer over walnuts then spread over the Heinz Prune and Apple Dessert. Pile meringue on top, sprinkle with remaining walnuts and bake in slow oven 10 to 15 minutes until meringue is firm and lightly browned. Allow to cool, then slice and serve.

BANANA CRUMBLES

Sanitarium Health Food Co.

Four bananas, apricot jam, crushed Weet-Bix, whipped cream for piping.

Peel bananas, brush with thick coating of apricot jam. Coat with Weet-Bix. Pipe cream on each banana. Place teaspoonful of jam in forcing-bag. Pipe jam on cream. Serve immediately.

Continued on page 22

They look good—they are!

● These attractive dishes, including main-course dishes, desserts, cakes, and biscuits, are some of the many fine recipes contributed to this book by Famous-Brand cooks. The names of the dishes, the main ingredient used, and the pages on which the recipes appear are on opposite page, below.





| | DISHES SHOWN ON THESE PAGES | FAMOUS-BRAND INGREDIENT USED | RECIPE ON PAGE |
|----|------------------------------|------------------------------|----------------|
| 1 | Spicy Chocolate Bar | Weet-Bix | 25 |
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Continuing . . .

DESSERTS



HAWAIIAN CHOCOLATE PIE

Marville Margarine Co.

Pastry: Two ounces Marville Margarine, 1 tablespoon icing-sugar, 2 tablespoons milk, 1 cup flour, 1 tablespoon custard powder.

Melt Marville Margarine, add icing-sugar to milk, stir in margarine. Sift flour and custard powder into basin, pour in liquid ingredients. Mix with knife and form ball of dough. Roll between two sheets of polythene plastic to circle 1½ in. larger than 9 in. pie-plate. Fit loosely into plate and pat out air bubbles. Fold edge to form standing rim, flute. Chill at least 30 minutes. Prick generously with fork and bake in a hot oven 10 to 12 minutes. Cool.

Chocolate Filling: One and one-third cups sugar, ¼ cup flour, 3 cups milk, 3 tablespoons Marville Margarine, 3 egg-yolks, 1 teaspoon vanilla, 1 15oz. can crushed pineapple, 2oz. cooking chocolate, ¼ cup chopped walnuts, whipped cream.

Combine sugar and flour in saucepan, add milk gradually, mix well. Bring to the boil, stirring constantly. Blend in Marville Margarine, egg-yolks, and vanilla. Divide in half. Stir drained pineapple into one portion, cover. Let cool to lukewarm. Blend melted chocolate into second portion. Cover, cool to lukewarm. Sprinkle half the chopped nuts over base of pastry-shell. Spoon over half the cooled chocolate mixture, cover with pineapple mixture and then with remaining chocolate mixture. Decorate with nuts and whipped cream. Cool thoroughly before serving.

GLAZED APPLE ROLY

World Brands Pty. Ltd.

Pastry: Eight ounces self-raising flour, 1 teaspoon salt, 1oz. sugar, 3oz. Copha Shortening, 5 tablespoons water.

Filling: Four medium-size cooking apples, 1 cup sultanas, 3oz. (½ cup firmly packed) brown sugar, 1 teaspoon cinnamon, ½ teaspoon grated lemon rind.

Sift flour and salt into basin, add sugar. Chop Copha finely to resemble breadcrumbs and mix with ingredients in basin. Add water and mix to dry dough. Turn on to board and knead a few times until smooth. Roll out thinly on lightly floured board into rectangular shape.

Filling: Peel and core apples, then slice very thinly. Place apples, sultanas, sugar, cinnamon, and lemon rind over pastry and roll as for a roly-poly pudding. Place on to greased deep tray and bake in hot oven 12 minutes. Reduce temperature, bake further 20 to 25 minutes in moderate oven.

Glaze: Place in saucepan 2oz. Margarine, 4oz. brown sugar, and ½ cup water and allow to boil one minute. Pour over apple roll during final 15 minutes baking.

Serve with cream.

Note: Without the glaze, the apple roly is suitable for cutting into slices for afternoon tea or supper.

HINTS FOR PASTRY-MAKERS: To ensure party-case remains crisp for dessert pies (as at right), brush with egg-white, then sprinkle with dry cereal crumbs before filling, baking.

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PRUNE AND HONEY DESSERT

Sanitarium Health Food Co.

One cup chopped prunes, ¼ cup honey, ¼ cup chopped nuts, grated rind 1 lemon, 1 tablespoon butter or margarine, ½ cup crushed Weet-Bix, 1 teaspoon baking-powder.

Place chopped prunes, honey, nuts, lemon rind, melted butter or margarine, Weet-Bix, and baking-powder into bowl and mix all well together. Pour into well-greased ovenproof dish and place dish in pan of warm water. Bake in moderate oven 35 to 40 minutes. Serve warm or cold, topped with cream if desired.

BUTTERSCOTCH MERINGUE PUDDING

Sanitarium Health Food Co.

One pint scalded milk, 1½ cups crushed Weet-Bix crumbs, ¼ cup brown sugar, 2 tablespoons butter or margarine, 1 egg (separated), vanilla essence, 2oz. chopped nuts, extra 2 tablespoons sugar, few extra chopped nuts.

Pour the hot milk on to Weet-Bix crumbs, set aside to cool. Cook the sugar and butter or margarine in small saucepan until well browned, add to crumbs with the beaten egg-yolk, flavoring, and chopped nuts. Pour into well-greased custard dish, bake in moderately slow oven about 30 minutes or until set. Beat egg-white until stiff, gradually add extra sugar, beat until meringue consistency. Pile on top of dish and sprinkle with extra chopped nuts. Return to oven, allow to brown lightly. Serve with custard or cream.

CONTINENTAL DESSERT PANCAKES

White Wings Pty. Ltd.

Three eggs, ½ teaspoon salt, 1 tablespoon sugar, 1-3rd cup sifted White Wings Plain Flour, ¼ cup milk, butter or substitute, apple sauce (stewed apple), lemon juice.

Mix Together: 1 dessertspoon sugar, ½ teaspoon cinnamon, ½ teaspoon nutmeg.

Beat eggs, salt, and sugar together. Add flour and milk. Heat 1 tablespoon



Joan Winfield, of White Wings Pty. Ltd.

of butter or substitute in large pan, pour in batter. Cook approximately 2 minutes or until batter just starts to rise at edges. Bake in moderately hot oven 10 to 15 minutes or until pancake is puffy, risen, and brown. Pancakes can be cooked under griller if preferred. Dot surface with butter or substitute and apple sauce, sprinkle with sugar mixture. If desired, lemon juice can be sprinkled over top. Roll or fold, making three layers. Turn on to warm plate, sprinkle with remaining sugar mixture. Serve at once.

TANGY LEMON CRUNCHY SQUARES

Clifford Love and Co. Ltd.

Coconut Crust: Four ounces butter or substitute, ½ cup sugar, 1½ cups coconut, ¼ cup Uncle Toby's Oats, ¼ cup flour.

Filling: One cup sugar, 2½ cups milk, ½ teaspoon salt, 5 tablespoons maize cornflour, 2 eggs, ½ cup lemon juice, 1 teaspoon grated lemon rind, ½ teaspoon vanilla, 2 tablespoons butter or substitute.

Prepare coconut mixture. Cream butter or substitute with sugar, work in coconut, Uncle Toby's Oats and flour. With back of spoon press half the mixture into greased ovenware dish. Blend maize cornflour with a little of the milk. Heat remainder with sugar and salt, add blended mixture. Stir until mixture boils and thickens, cook further 2 or 3 minutes. Add beaten eggs and lemon juice, cook over low heat 2 minutes. Remove from heat, add lemon rind, butter, and vanilla. Pour into dish. Crumble remaining half of coconut mixture over lemon filling, bake in hot oven 25 minutes or until top is golden-brown. Serve cut in squares with cream.

Flavor variations

- Add grated rind and juice of 1 orange for a tutti-frutti flavor.
- Fold in 2oz. melted chocolate with beaten eggs and lemon juice, and add little coffee essence for mocha flavor.
- Fold in 1 cup drained, crushed pineapple, and pulp two passionfruit.

Continued on page 24



Now! **4** wonderful new ways to buy cheese

KRAFT DE LUXE SLICES

... All available from your grocer's refrigerated dairy case



Kraft CHEDDAR SLICES
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Here's the wonderful two-minute way to enjoy the authentic spicy flavour of Kraft Welsh Rarebit Slices. Put a Welsh Rarebit slice between 2 slices of buttered bread. Butter the outside of the sandwich and place in a heated frying pan (no oil needed, the butter fries it). Fry both sides. Serve piping hot.

8 big slices in every packet of **KRAFT** Slices

Concluding . . .

DESSERTS

MERINGUE-TOPPED PUDDING

World Brands Pty. Ltd.

Two ounces Copha Shortening, 5 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 1 pint milk, 2oz. sugar, 2 eggs (separated), $\frac{1}{2}$ teaspoon vanilla, well-drained stewed fruit or jam, 2oz. sugar for meringue.

Melt Copha in saucepan and stir in flour and salt. Cook 2 minutes, stirring well, but do not allow to brown. Add milk and stir until mixture boils and thickens. Stir in sugar, egg-yolks, and vanilla (beaten together), and pour into greased pie-dish. Bake in moderate oven 15 minutes. Spread with well-drained stewed fruit (such as apples or quinces or peaches) or with jam. Top with meringue, then bake further 5 to 10 minutes in slow oven to set and lightly brown meringue.

Meringue: Beat the egg-whites with pinch of salt until stiff. Add sugar gradually, beating till the mixture is stiff and the sugar dissolved.

DESSERT BOMB

H. J. Heinz Co. Pty. Ltd.

(Use a Heinz 16oz. can or any other tall vessel as a freezing container.)

Plain cake (to cover inside of container), 1 can Heinz Junior Pineapple Rice Pudding, 1 can Heinz Junior Apricot Rice Pudding, 1 can Heinz Junior Coconut Custard, 1 can Heinz Junior Chocolate Custard, 2 scoops ice-cream, 1oz. mixed nuts, whipped cream.

Cover inside of container with cake slices. Blend all Heinz products (except chocolate custard) with ice-cream and nuts. Fill can and freeze. When serving, turn out and slice, and pour Heinz Junior Chocolate Custard over each serve. Finish with a touch of whipped cream.

APPLE-RICE FLUFF

Ricegrowers Co-op. Mills Ltd.

One cup cooked Sunwhite Rice, 2 cups hot cooked tart apples (about 5 or 6 apples, pared, cored, and cooked), $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoons lemon juice, 1 cup whipping cream, cinnamon to garnish.

Cook rice or use left-over rice. Meanwhile, mash hot apples. Add sugar and lemon juice, then rice. Cool thoroughly. Whip cream, fold into rice-apple mixture. Place in dessert dishes and chill. Garnish with cinnamon.

BISTRO CHEESE CAKE

Kraft Foods Ltd.

Crumb Crust: Two cups sweet biscuit crumbs, 4oz. butter (melted).

Combine crumbs and melted butter. Press on to bottom and sides of greased 9in. cake-tin with a removable base; chill.

Filling: Six 4oz. packages Kraft Philadelphia Cream Cheese (1 $\frac{1}{2}$ lb.) softened at room temperature, 1 cup sugar, 2 eggs, 1 teaspoon vanilla essence, whipped cream, a little nutmeg.

Beat Kraft Philadelphia Cream Cheese. Add sugar, eggs, and vanilla essence, beating constantly. Pour into prepared tin, bake in slow oven 45 minutes. Leave in oven until cool. Chill at least 2 hours. Top with sweetened whipped cream, sprinkle with nutmeg after removing from tin.

HINT ON JELLY-MAKING: To set fruit attractively in jelly, spoon a little jelly over base of mould. Arrange fruit on top, spoon over a little more jelly. Chill before adding rest of jelly.



APPLE PANCAKES

H. J. Heinz Co. Pty. Ltd.

One cup milk, 1 egg, 1 tablespoon oil, melted butter, or substitute, 1 cup flour, pinch salt, 1 can Heinz Strained Apples (pears or bananas).

Sift flour into basin. Separate white from yolk of egg. Mix flour into smooth batter with the milk and egg-yolk. When ready to cook pancakes, whip egg-white stiffly with pinch of salt and beat into batter. To cook pancakes melt butter (oil or substitute), pour sufficient into small frying-pan to grease it well. When butter is hot, pour in sufficient batter to cover bottom thinly. When quite set and lightly browned underneath, turn on to greased paper browned side up. Continue until all batter is used. Spoon Heinz Strained Apples (pears or bananas) on to browned side of pancake. Fold over, return to pan. Fry for few seconds until brown.

VIENNA PEACH RICE BAKE

Ricegrowers Co-op. Mills Ltd.

Three cups boiled, salted, drained Sunwhite Rice, 2 eggs (beaten), $\frac{1}{2}$ pint milk, $\frac{1}{2}$ cup sugar, 1 dessertspoon ground cinnamon, one 16oz. can peach



• Daphne McKenzie, of Ricegrowers Co-op. Mills Ltd.

slices, 4oz. flour, 2oz. castor sugar, 3oz. butter or substitute, extra 1 teaspoon cinnamon.

Combine the rice, eggs, milk, sugar, and dessertspoon cinnamon and pour into greased, deep oven-ware dish. Drain the juice from the peaches and arrange the fruit on top of the rice mixture. Mix together the flour, sugar, butter or substitute and extra cinnamon to resemble crumbs, then sprinkle them thickly on top of the peaches. Bake in moderate oven approximately $\frac{1}{2}$ to $\frac{3}{4}$ hour to set the rice custard and brown the topping.

RICE AND PINEAPPLE SNOWBALLS

Ricegrowers Co-op. Mills Ltd.

One 15oz. can crushed pineapple, 2 cups boiled, salted, and drained Sunwhite Rice, $\frac{1}{2}$ cup sugar, 1 tablespoon butter or substitute, juice and grated rind of 1 orange, $\frac{1}{2}$ cup brown sugar, 1 tablespoon cornflour or arrowroot, $\frac{1}{2}$ cup water.

Stir sugar into hot cooked Sunwhite Rice. Grease 4 custard cups, pack the sweetened rice into them. Chill until firm. Prepare sauce as follows: Place crushed pineapple and syrup into saucepan. Add butter or substitute, orange rind, juice, and brown sugar. Bring to boil, stirring occasionally. Blend cornflour with $\frac{1}{2}$ cup water, stir quickly into hot sauce, bring to the boil again, stirring constantly. Unmould rice on serving-dish, surround with the cooled pineapple sauce. Garnish with whipped cream or serve with ice-cream.

BERRY COBBLER

Clifford Love and Co. Ltd.

Two cups raspberries, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, 1 tablespoon lemon juice, $\frac{1}{4}$ cups milk, 1 teaspoon butter or substitute, 1 tablespoon extra sugar, $\frac{1}{2}$ cup Uncle Toby's Oats, 2 eggs, 1 teaspoon grated lemon rind.

Place washed raspberries in saucepan with water, sugar, and lemon juice, and cook until tender. Pour into greased ovenproof dish. Heat milk with shortening, extra sugar, and Uncle Toby's Oats, and cook, stirring frequently, for 5 minutes. Remove from heat, beat in egg-yolks, and lemon rind. Fold in stiffly beaten egg-whites, and spoon over berries. Place in moderate oven and bake 30 to 35 minutes.

Note: Canned or frozen berries or other fruits could replace raspberries in the above recipe, in which case some of the fruit juice could replace the water and sugar added, if necessary.

STEAMED DATE AND APPLE PUDDING

World Brands Pty. Ltd.

Two ounces Copha Shortening, 2-3rds cup firmly packed (4oz.) brown sugar, 1 egg, 1 cup chopped dates, raisins, or mixed fruit, 1 teaspoon grated lemon rind, $\frac{1}{2}$ cup water, 2 cups

self-raising flour, $\frac{1}{2}$ cup (2oz.) corn-flour, $\frac{1}{2}$ teaspoon mixed spice, $\frac{1}{2}$ teaspoon bicarbonate of soda, $\frac{1}{2}$ teaspoon salt, 1 medium-size cooking-apple.

Place the Copha, sugar, water, lemon rind, and dates into saucepan. Stir until combined, then bring to boil. Remove from heat, allow to cool. Add egg and mix to combine. Sift the flour, cornflour, salt, soda, and spice together, add to other ingredients in the saucepan and mix well. Grease steamer or pudding-basin and place thin slices of apple in the bottom, then place pudding mixture on top. Cover with a firmly fitting lid or two layers of greaseproof paper tied firmly with string. Steam 1 $\frac{1}{2}$ hours. Serve hot with creamy custard sauce or whipped cream.

THREE-DECKER FRUIT TART

Kraft Foods Ltd.

One roll Kraft Ready-to-Bake Cookies (vanilla flavored), $\frac{1}{2}$ pt. cream, $\frac{1}{2}$ cup sugar, 3 cups fruit salad (well drained).

Cover three baking-trays with greaseproof paper and lightly grease. Slice cookies as directed on wrapper. Place 12 cookies in circle on each tray. Bake in moderate oven 10 minutes. Cool 1 minute, remove from trays. Add sugar to cream, whip until thick. Fold in 2 cups of the fruit salad. Place one round of cookies on serving-plate, cover with one-third of cream and fruit mixture. Repeat with remaining cookie layers and mixture. Decorate with remainder of fruit salad. Chill well before serving.

FRUITY APPLE PIE

Clifford Love and Co. Ltd.

Six apples, $\frac{3}{4}$ cup raisins or dates, 1 cup water, 1 tablespoon flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon salt, 1 cup sugar, 1 uncooked biscuit pastry-case, $\frac{1}{2}$ cup melted butter or substitute, 1 cup Uncle Toby's Oats, $\frac{1}{2}$ cup flour.

Peel, core, and slice apples. Add raisins and water and cook gently 10 minutes. Mix flour, spices, and 2 tablespoons sugar. Add to apples, stir until smooth, and bring to the boil. Turn into pie-case. Combine remaining ingredients and sprinkle over the apples. Bake in hot oven 10 minutes, reduce heat to moderate and bake 40 to 45 minutes until crumbs are brown and crisp.

CAKES

Cakes to suit every taste are included in this section. Some are plain, some contain fruits and nuts, and some are dressed with luscious fillings and frostings.

CHERRY LIQUEUR CAKE

Marville Margarine Co.

Three eggs, $\frac{1}{2}$ cup castor sugar, 3 tablespoons milk, 2oz. Marville Margarine, $\frac{1}{4}$ teaspoon red coloring, $1\frac{1}{2}$ cups self-raising flour.

Beat eggs until thick and lemon-colored, gradually add sifted sugar, and continue beating until mixture is thick. Heat milk and Marville Margarine until melted (do not boil). Mix in coloring. Fold sifted flour into eggs, then add liquid ingredients; fold until evenly blended. Pour into 2 greased and floured 8in. sandwich-tins. Bake in moderate oven approximately 25 minutes. Cool. Sandwich cakes together, cover top with white cherry liqueur cream. Spread sides with pink cherry liqueur cream. Decorate with whole cherries and angelica.

Cherry Liqueur Cream: Two ounces glace cherries, 2 tablespoons brandy, 6oz. Marville Margarine, $\frac{1}{2}$ cup evaporated milk, 2 cups sifted icing-sugar, red food coloring.

Soak cherries in brandy 24 hours if possible. Cream Marville Margarine until light and fluffy, beat in evaporated milk. Gradually add sifted icing-sugar, beating continuously. Fold in 3 dessertspoons of brandy in which cherries have been soaked. Place one-third of mixture into separate bowl, tint pink with red food coloring. Add 2 tablespoons chopped cherries to remaining cream.

APRICOT GATEAU

White Wings Pty. Ltd.

Six ounces butter or substitute, 6oz. castor sugar, 3 eggs, 2oz. ground almonds, 6oz. White Wings Superise Self-Raising Flour, macaroons, apricot halves, apricot jam.

Grease two 8in. sandwich-tins. Cream butter or substitute and sugar together until light and fluffy. Beat in eggs one at a time, adding a level tablespoon of flour with each to prevent curdling. Add ground almonds, then lightly fold in remainder of flour, using metal spoon. Divide mixture equally between prepared tins, bake in moderate oven 25 to 30 minutes or until well risen and firm. Turn out, cool on wire rack. Sandwich together with almond cream, spread remainder over top and sides. Crush few macaroons, press into sides of cake. Arrange apricot halves, cut side down, on top of cake. Glaze by brushing with apricot jam.

Almond Cream: Twelve ounces icing-sugar, 6oz. butter or substitute, 2 tablespoons milk, few drops almond essence.

Cream sifted icing-sugar together with lightly softened butter or substitute until light and fluffy. Beat in milk and essence.

HONEY MUFFINS

Sanitarium Health Food Co.

Two cups flour, 4 teaspoons baking-powder (or use self-raising flour), pinch salt, 2 cups crushed Weet-Bix, $\frac{1}{4}$ cup chopped walnuts, 1 egg, $\frac{1}{2}$ cup honey, $1\frac{1}{4}$ cups milk, 1 tablespoon melted butter.

Mix the sifted flour, baking-powder, and salt together, stir in Weet-Bix and walnuts. Combine beaten egg, honey, milk, and melted butter; stir into mixture.

Two-thirds fill into greased muffin-tins, bake in hot oven 20 to 25 minutes. Serve with honey butter-balls.

Honey Butterballs: Cream 2 tablespoons butter with 2 tablespoons candied honey and add a little lemon juice. Roll into balls, chill until firm.

DATE PINWHEELS

White Wings Pty. Ltd.

Two cups White Wings Superise Self-Raising Flour, $\frac{1}{4}$ teaspoon salt, 2 dessertspoons butter or substitute, $\frac{1}{4}$ cup milk, 8oz. dates, $\frac{1}{4}$ cup hot water, rind and juice of small lemon.

Sift flour and salt together. Rub in butter or substitute, mix to soft dough with milk. Knead on floured board, roll out to rectangle approximately 15in. x 10in. Soften dates with hot water, add juice and rind of lemon. Spread date mixture on dough and roll up as for swiss roll. Cut into $\frac{1}{2}$ in. pieces, place cut side up in greased patty-pans. Bake in hot oven 12 to 15 minutes. This mixture makes about 18 pinwheels.

FEATHERWEIGHT SPONGE

White Wings Pty. Ltd.

Three large eggs, 4oz. castor sugar, 1 cup White Wings Superise Self-Raising Flour, 1 dessertspoon butter or substitute, 3 tablespoons water.

Put eggs into bowl together with sugar, beat until stiff (about 10 minutes). Lightly fold in sifted flour. Gently heat water and butter or substitute until butter is melted. Fold lightly into other ingredients. Bake in two 7in. sandwich-tins (which have been greased and lightly dusted with flour) approximately 20 minutes in a moderate oven.

WALNUT GINGER CAKE WITH WHISKY ICING

White Wings Pty. Ltd.

Four ounces walnuts, 1 tablespoon sugar, 2 tablespoons whisky, 6oz. butter or substitute, 6oz. castor sugar, 3 large eggs, 2 cups White Wings Plain Flour, 3 teaspoons baking-powder, pinch salt, 4oz. preserved ginger, $\frac{1}{4}$ cup milk.

Mince walnuts, add 1 tablespoon sugar and the whisky, and allow to stand $\frac{1}{2}$ hour. Cream butter and sugar, add eggs one at a time, beating well after each. Sift flour, baking-powder, and salt 3 or 4 times, add half to creamed mixture, then walnuts and milk, then remaining flour and finely chopped ginger. Put in paper-lined and greased 8in. cake-tin, bake in moderate oven about 1 hour. Decorate with walnut pieces and preserved ginger.

MUNCHIE BARS

Sanitarium Health Food Co.

Two ounces butter or margarine, 4oz. sugar, 1 egg, $\frac{1}{4}$ cup golden syrup or treacle, $\frac{1}{4}$ cup milk, 2 cups flour, $\frac{1}{4}$ teaspoon bicarbonate of soda, 3 teaspoons baking-powder, pinch salt, 1 cup chopped dates, $\frac{1}{4}$ cup chopped nuts, $\frac{1}{2}$ cup crushed Weet-Bix.

Place butter or margarine in basin, cream together with sugar, add beaten egg; mix well. Add the golden syrup or treacle and milk. Fold in the well-sifted flour, soda, baking-powder, and salt. Lastly add chopped dates, nuts, and Weet-Bix; mix through lightly. Spread into greased shallow lamington-tin, bake in moderately hot oven 10 to 15 minutes. While still hot, cut into finger lengths about 3 x $1\frac{1}{2}$ in. Serve cold and ice if desired with little lemon-flavored icing.

ORANGE SURPRISE CAKE

Sanitarium Health Food Co.

Four ounces butter or margarine, 4oz. sugar, 2 egg-yolks, 3 tablespoons orange juice, rind of 1 orange, 2 tablespoons water, 6oz. self-raising flour.

Cream butter and sugar, then beat in egg-yolks. Add orange juice and water. Lastly fold in sifted flour and orange rind. Place in well-greased ring-tin.

Topping: Two egg-whites, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup coconut, 4 Weet-Bix (lightly crumbled).

Beat egg-whites until stiff, then gradually beat in sugar. Lastly fold in coconut and Weet-Bix. Place on top of cake mixture, bake in moderate oven 30 minutes.

GINGERBREAD

Marville Margarine Co.

Four ounces Marville Margarine, 4oz. sugar, 2 eggs, 1 tablespoon golden syrup, 8oz. self-raising flour, 1 teaspoon cinnamon, 1 teaspoon ground ginger, $\frac{1}{4}$ cup desiccated coconut, $\frac{1}{4}$ cup warm water.

Cream Marville Margarine and sugar together in basin, beat in eggs and golden syrup. Fold in sifted flour, cinnamon, and ginger, add coconut and water. Pour into greased tin, spread with topping, bake in moderate oven about 45 to 50 minutes.

Topping: One tablespoon Marville Margarine, 2 tablespoons flour, 2 tablespoons brown sugar, $\frac{1}{4}$ teaspoon nutmeg, 2 tablespoons chopped ginger (crystallised or in syrup), $\frac{1}{4}$ teaspoon ground ginger.

Rub Marville Margarine into flour, add remaining ingredients.

Continued on page 27



APRICOT GATEAU: Combination of the flavors of almond and apricots blend well in this cake made with White Wings Superise Flour.

PUMPKIN FRUIT CAKE

White Wings Pty. Ltd.

Four ounces butter or substitute, 4oz. castor sugar, 2 eggs, 1 cup warm mashed pumpkin (preferably steamed to keep dry), 2 tablespoons golden syrup, 8oz. White Wings Superise Self-Raising Flour, pinch salt, 1 teaspoon mixed spice, 12oz. mixed fruit.

Cream butter or substitute and sugar well, add eggs one at a time, beating well. Fold in mashed pumpkin. Alternately fold in sifted dry ingredients with golden syrup and fruit. Grease 7in. x 11in. lamington-tin, line bottom of tin with greased paper. Bake in moderate oven approximately 1 hour.

SPICY CHOCOLATE BAR

Sanitarium Health Food Co.

Half cup crushed Weet-Bix, $\frac{1}{2}$ cup golden syrup, 2oz. butter or margarine, $\frac{1}{4}$ cup boiling water, 1 egg, $\frac{1}{4}$ cup flour, 1 tablespoon cocoa, 1 teaspoon ground ginger, 1 teaspoon bicarbonate of soda, pinch ground cloves, pinch salt, lemon icing.

Place crushed Weet-Bix, golden syrup, butter, and boiling water in bowl, add egg, and beat well. Sift together the flour, cocoa, ginger, soda, cloves, and salt. Add to Weet-Bix mixture, stirring all the while. Fill into greased loaf-tin, bake in moderate oven about 25 minutes. Allow to cool, top with lemon-flavored icing. Cut into slices to serve.



Mmmm . . . Milano! (A family favourite . . . fun, too!)

So simple really! Cook Milano spaghetti or macaroni for just a few minutes . . . until quite tender . . . for versatile use in hot dishes or soups. Just Milano and a little imagination will earn you family acclaim as the most ingenious mother of all. Milano's special protein mix ensures wholesome nourishment at pennies a serve.

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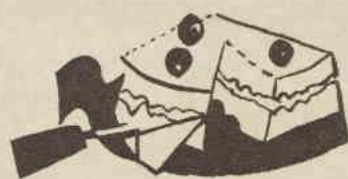
SPAGHETTI

MADE FROM
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SEMOLINA





Continuing . . . CAKES



FIESTA CHOCOLATE CAKE

White Wings Pty. Ltd.

Six ounces White Wings Superise Self-Raising Flour, pinch salt, 4 tablespoons cocoa, $\frac{1}{2}$ cup boiling water, 2oz. butter or substitute, 2 tablespoons raspberry jam, $\frac{1}{4}$ cup milk, 1 egg, 6oz. brown sugar, 1 teaspoon vanilla.

Sift flour and salt. Blend cocoa with boiling water in saucepan, add butter and melt, add raspberry jam. Then add milk and whisk in the egg. Add sugar to flour, stir liquid into flour mixture, mixing lightly and thoroughly. Add vanilla. Pour into greased and paper-lined 7in. sandwich-tin, bake in moderate oven 30 minutes. Top and fill with mocha rum cream and sprinkle top with grated chocolate.

Mocha Rum Cream: Two ounces butter or substitute, 4oz. icing-sugar, 1 dessertspoon rum, 1 tablespoon cocoa, approximately 1 tablespoon milk, $\frac{1}{2}$ teaspoon vanilla.

Cream butter or substitute well, gradually add sifted icing-sugar and rum. Add cocoa and milk gradually, then add vanilla essence and beat to light fluffy consistency.

LEMON TREASURE CAKE

White Wings Pty. Ltd.

Twelve ounces White Wings Superise Self-Raising Flour, 6oz. butter or substitute, 6oz. castor sugar, 3 eggs, $\frac{1}{2}$ cup lemon juice, $\frac{1}{4}$ cup water, $\frac{1}{2}$ teaspoon salt, grated rind of 1 lemon.

Sift flour and salt, add water to lemon juice. Beat butter or substitute and sugar together, then add lemon rind. Add eggs one at a time, beating well after each addition. Add flour and liquid alternately. Beat together 2 minutes. Pour mixture into 2 greased 8in. sandwich-tins, bake in moderate oven 30 to 35 minutes.

Lemon Cream Cheese Frosting: Cream together $\frac{1}{2}$ cup butter or substitute and one 4oz. packet of cream cheese. Gradually add 2 to 3 cups sifted pure icing-sugar. Add 1 tablespoon each grated lemon and orange rind and 1 tablespoon each lemon and orange juice. Beat until light and fluffy. Spread over cake, decorate with lemon and orange slices.

PEANUT BUTTER Dainties

Sanitarium Health Food Co.

Six ounces butter, 5oz. sugar, pinch salt, 2 eggs, 8oz. flour, $\frac{1}{2}$ cup milk, 3 teaspoons baking-powder, Betta Peanut Butter.

Cream butter and sugar together, beat in salt and eggs one at a time. Fold in sifted flour and milk alternately, lastly add baking-powder with minimum of stirring. Place 1 teaspoon of mixture in base of lightly greased patty-tins, add small teaspoon of Betta Peanut Butter to each, then cover with another spoonful of cake mixture. Bake in moderate oven 10 to 15 minutes. Cool and ice with the following:

Icing: Combine 1 cup sifted icing-sugar, 2 teaspoons Betta Peanut Butter, 1 teaspoon melted butter, and little milk. Spread over cakes, sprinkle with nuts. Sufficient for 12 small cakes or one large ring-cake.

PINEAPPLE CUP CAKES: Ideal for school lunches are these cup cakes in which crushed Weet-Bix are flavored with canned or fresh pineapple.

FAMILY FRUIT CAKE

World Brands Pty. Ltd.

Six ounces (1 packed cup) brown sugar, 2 eggs, grated rind of 1 orange or lemon, 4oz. self-raising flour, 5oz. plain flour, 1 teaspoon salt, 1 teaspoon spice (optional), 4oz. Copha Shortening, $\frac{1}{2}$ cup milk, 1 $\frac{1}{2}$ lb. mixed fruit, $\frac{1}{2}$ teaspoon bicarbonate of soda dissolved in 1 tablespoon milk.

Place brown sugar, eggs, orange rind, and half the sifted dry ingredients in basin. Melt Copha (it should be only lukewarm) and add milk. Pour on to ingredients in basin, beat 3 minutes. Add remaining dry ingredients, fruit, and bicarbonate of soda, and mix thoroughly. Placed in greased and lined 8in. cake-tin, bake in moderate oven 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ hours.

HONEY FIG CAKE

White Wings Pty. Ltd.

Four ounces butter or substitute, 1 tablespoon honey, 4oz. sugar, 2 eggs, 2 tablespoons milk, 8oz. White Wings Plain Flour, 2 teaspoons baking-powder, $\frac{1}{4}$ teaspoon salt, 2oz. chopped figs, 2oz. blanched almonds, 3oz. raisins.

Cream butter or substitute with honey and sugar, add unbeaten eggs one at a time; add milk. Mix raisins, figs, chopped almonds, and a little of the flour. Add to mixture alternately with sifted dry ingredients. Turn into 7in. greased tin, bake in moderate oven 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ hours. Allow to stand in tin 5 minutes before turning out. Leave plain or coat with almond-flavored icing and decorate with figs.

PEANUT BUTTER WHIRLS

Sanitarium Health Food Co.

One cup milk, 2 tablespoons butter, $\frac{1}{2}$ oz. yeast, 1 tablespoon sugar, 2 tablespoons warm water, 3 cups flour, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cup Betta Peanut Butter, $\frac{1}{4}$ cup marmalade, extra sugar.

Scald milk and add butter, allow to melt. Crumble yeast into small bowl, stir in sugar and warm water. Sift flour and salt into basin, add egg, yeast mixture, and butter and milk mixture; mix well. Set dough to rise (covered) in warm place until doubled in bulk. Then turn out on to floured board and knead well. Roll out to $\frac{1}{2}$ in. thickness, spread with Betta Peanut Butter and marmalade. Roll up, cut into 1in. pieces. Place in greased slab-tin, cover, and allow to rise $\frac{1}{2}$ hour in warm place. Bake in moderately hot oven 30 to 35 minutes. Sprinkle with sugar while warm.

DATE AND COCONUT BREAD

White Wings Pty. Ltd.

Two ounces dates, 1oz. butter or substitute, 4 tablespoons boiling water, $\frac{1}{2}$ oz. White Wings Plain Flour, pinch salt, 3oz. sugar, 1 teaspoon baking-powder, $\frac{1}{2}$ oz. desiccated coconut, 1 small egg.

Chop dates and put into bowl with butter or substitute. Add boiling water, stir until butter is melted. Mix in flour, salt, sugar, baking-powder, and coconut. Lastly, add well-beaten egg. Bake in greased loaf-tin, approximately 8 x 4in., in moderately hot oven about 55 minutes.

PINEAPPLE CUP CAKES

Sanitarium Health Food Co.

One cup crushed Weet-Bix, pinch bicarbonate of soda, $\frac{1}{2}$ cup milk, 2oz. butter or margarine, 2oz. sugar, 1 egg, 2 tablespoons honey, $\frac{1}{2}$ cup drained crushed pineapple, 2 cups flour, pinch salt, 3 teaspoons baking-powder.

Place crushed Weet-Bix in basin, add soda and milk, and allow to stand. Cream butter or margarine with sugar, gradually add beaten egg, honey, Weet-Bix, and milk. Stir in the pineapple, sifted flour, salt, and baking-powder, mixing evenly. Spoon into deep, greased patty-tins, filling only two-thirds full. Bake in moderately hot oven 15 to 20 minutes. Serve warm or cold.

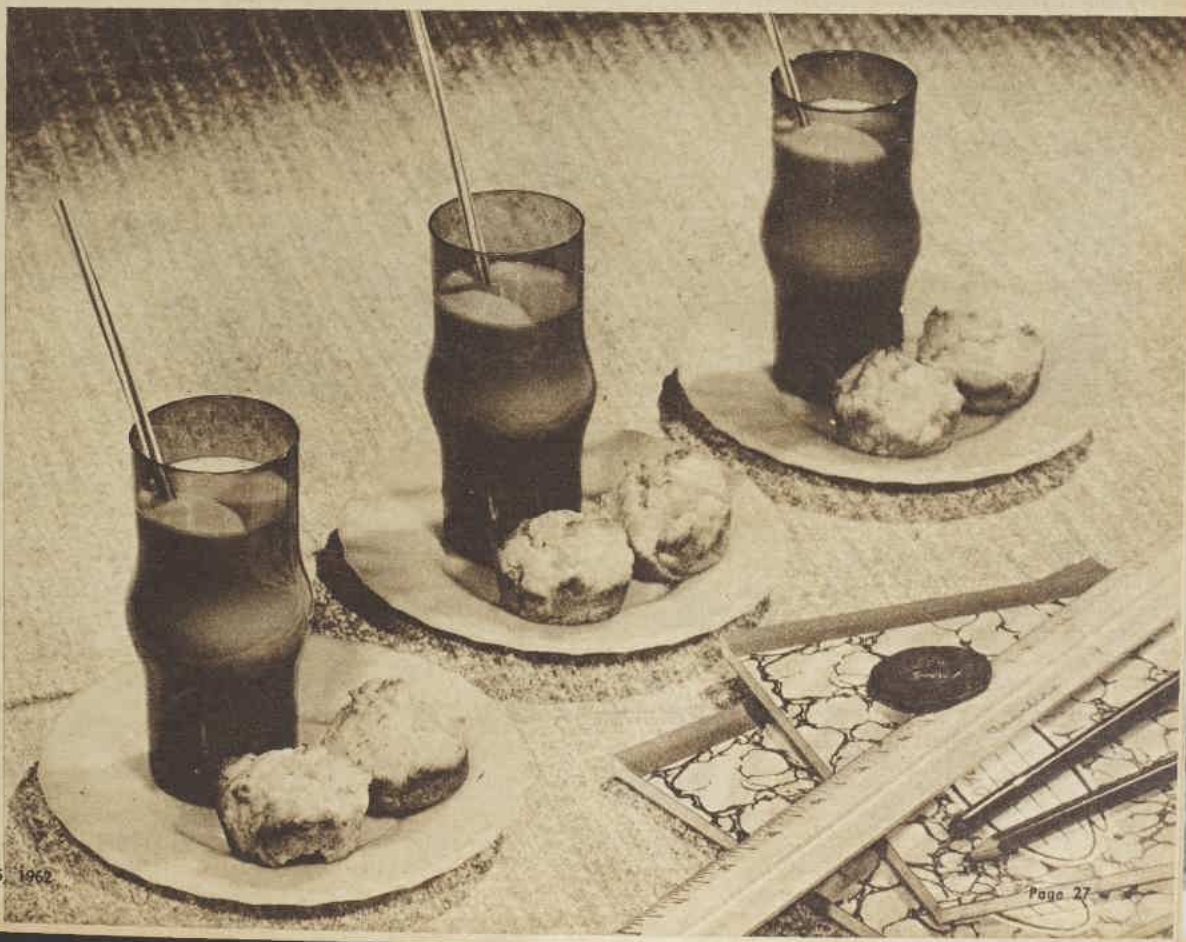
BANANA LOAF

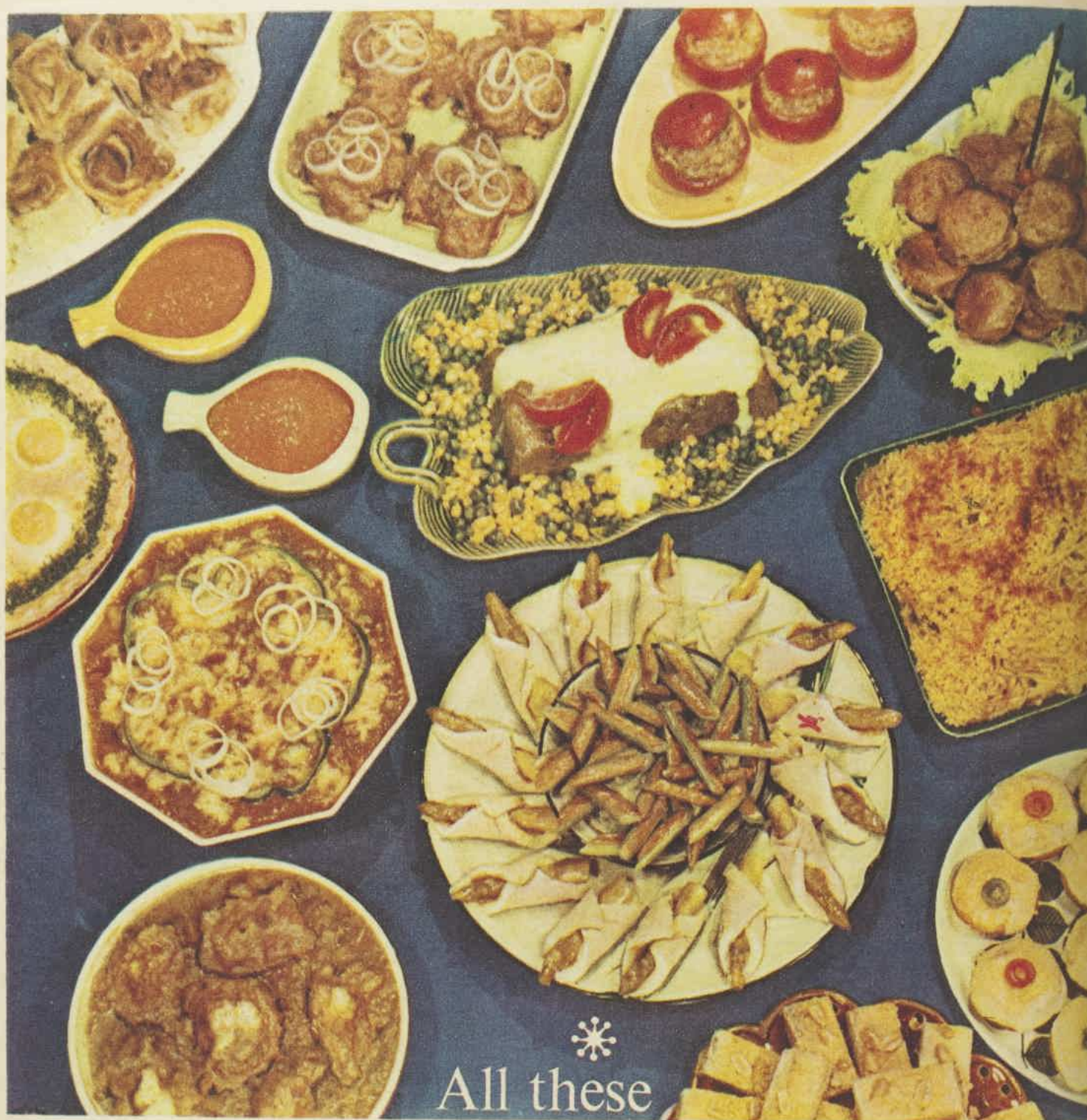
Marville Margarine Co.

Quarter pound Marville Margarine, 2-3rds cup castor sugar, 2 eggs, $\frac{1}{2}$ cup raisins, 1 cup glace fruits (such as pineapple, apricot, red and green cherries), 1 $\frac{1}{2}$ cups self-raising flour, $\frac{1}{2}$ teaspoon cinnamon, pinch nutmeg, $\frac{1}{2}$ cup chopped nuts, 1 cup mashed bananas, jam, nuts, and glace fruits.

Cream Marville Margarine and sugar together, add eggs, and beat well. Fold in raisins and glace fruits, cut into $\frac{1}{2}$ in. dice. Sift flour and spices, add nuts. Add dry ingredients alternating with mashed banana. Pour into greased $4\frac{1}{2}$ x 8 $\frac{1}{2}$ x 3in. loaf-tin. Bake in moderate oven 60 to 70 minutes. When cold, brush with jam; decorate with nuts and glace fruits.

Continued on page 29





*
All these
wonderful
dishes
from these
two famous
foods

Marmite gives a subtle flavour lift to dozens of dishes. Add a little to soups, stews, gravies and broths. Stir a teaspoon into hot water to make a tasty hot drink. Spread very lightly on the morning toast and school sandwiches. A great appetite builder, Marmite is especially good for youngsters — makes them hungry as young lions!



Sanitarium Peanut Butter* brings new flavour and golden goodness to savouries, snacks, sandwiches. Made from choicest, plumpest peanuts, fairly bursting with energy value! Two delectable types: the familiar smooth and new Crunchy, studded through and through with munchy peanut chips. *Known as Peanut Paste in some States.

* See "Shopping Index" for page numbers of recipes.

MPB27

Concluding . . .

CAKES

ORANGE FUDGE GATEAU

Marville Margarine Co.

Four ounces Marville Margarine, 5oz. flour, 2 teaspoons baking-powder, 6½oz. castor sugar, pinch salt, 3 tablespoons milk, 2oz. minced peeled fresh orange, 2 small eggs.

Rub Marville Margarine into sifted flour and baking-powder. In separate bowl mix sugar, salt, 2 tablespoons of the milk, and orange. Add to first mixture (do not beat). Gradually mix in beaten eggs and remaining milk. Pour into 2 greased and floured 7in. sandwich-tins. Bake in moderate oven 25 minutes. Cool.

Orange Cream: Four ounces Marville Margarine, 4oz. sifted icing-sugar, fresh orange juice, 2 tablespoons roasted flaked almonds.

Cream Marville Margarine and sifted icing-sugar, add sufficient orange juice to blend to light creamy consistency. Use to sandwich cakes together and cover sides. Coat sides with flaked almonds.

Orange Fudge Icing: One and a half ounces Marville Margarine, 2oz. castor sugar, 1 tablespoon water, 6oz. icing-sugar, orange juice, orange coloring.

Mix Marville Margarine, castor sugar, and water in saucepan; bring slowly to boil. Stir in sifted icing-sugar, mix well together, add little orange juice and few drops of orange coloring. Allow to cool before spreading on top of cake. Mark across from side to side with knife.

PEANUT DATE CAKE

Clifford Love and Co. Ltd.

Four ounces butter or substitute, ½ cup sugar, 2 small eggs, ½ teaspoon vanilla, 1 cup self-raising flour, ½ cup Uncle Toby's Oats (crushed finely with rolling-pin or placed in electric blender a few seconds), 1 teaspoon baking-powder, pinch salt, ½ cup milk, ½ cup dates, grated rind ½ lemon.

Peanut Topping: Three dessertspoons brown sugar, 3 tablespoons flour, 2 dessertspoons peanut butter, ½ cup coarsely chopped peanuts.

Prepare topping first: Combine all ingredients, mixing well. Spread over

LEMON CREAM DELIGHT CAKE

Marville Margarine Co.

Cake: Two eggs, pinch salt, ½ cup sugar, ¼ cup self-raising flour, 2 dessertspoons cornflour, ½ cup milk, 1oz. Marville Margarine, pinch bicarbonate of soda, vanilla essence.

Beat egg-whites and salt until light and fluffy, add sugar, beat until sugar dissolves. Add egg-yolks, beat until blended into mixture. Then fold in the flour and cornflour previously sifted together 3 times. Bring milk, Marville Margarine, and soda to the boil, and when boiling and frothy fold lightly into cake mixture, adding few drops of vanilla essence. Bake in greased recess-tin in moderate oven about 20 minutes.

Lemon Filling: Three-quarter cup sugar, ¾ cup water, 2 dessertspoons cornflour, little milk, 1oz. Marville Margarine, 1 egg-yolk, juice and rind 1 lemon.

Bring sugar and water to boil, thicken with the cornflour, which has been mixed to smooth paste with little milk. When cooled slightly, add Marville Margarine, beat into mixture, then add beaten egg-yolk and lastly grated lemon rind and juice. Beat well to blend ingredients thoroughly, spread evenly into recess of cake.

Cream Filling: Three ounces Marville Margarine, few drops vanilla essence, ½ cup sugar, boiling water, 1 tablespoon milk, corn cereal.

Cream Marville Margarine, add vanilla and sugar, then add sufficient boiling water (a little at a time) to dissolve sugar. When creamy and free from sugar, gradually add a tablespoon of milk (preferably taken from top of bottle) to give mixture light, creamy texture.

With spatula or broad knife, place cake on to sheet of greaseproof paper, spread layer of cream (not too thickly) round sides of cake. Then crush 1 cup of corn cereal and leave in heap beside cake. Gently turn cake round, pressing even layer of corn cereal round sides of cake. Place remaining cream filling into forcing-bag, decorate top of cake, and finish it off by placing glaze cherry in centre.

POSTMAN'S KNOCK CAKE

White Wings Pty. Ltd.

Eight ounces White Wings Superfine Self-Raising Flour, 4oz. butter or substitute, 4oz. castor sugar, 2 eggs, vanilla essence, milk to mix.

Cream butter or substitute and sugar, add eggs one at a time. Add sifted flour, essence, and enough milk to give dropping consistency. Pour mixture into greased and floured 8in. x 4in. loaf-tin, bake in moderate oven about 1 hour. Allow to cool and trim to shape of a parcel.

Glaze Icing: One pound icing-sugar, about 6 tablespoons warm water, coffee essence (for coffee icing), 4 tablespoons cocoa (for chocolate icing).

Sieve icing-sugar, add water gradually, and mix to smooth consistency. Take out 2 tablespoons white icing, place in small basin ready to pipe words of a greeting. For the string to tie parcel, add a little coffee essence to another 2 tablespoons icing, mixing well and adding a little more icing-sugar to obtain correct consistency. Add about 4 tablespoons cocoa to bulk of icing, mix until smooth, adding more liquid. Coat cake with chocolate icing. When firm, pipe on greeting and string with white and coffee icing.



HINT FOR CAKE-MAKERS: Block chocolate, melted over hot water and trickled over soft American-type frosting, as shown above, adds color, flavor, and enhances appearance of special-occasion cake.

BELGIAN BUN

Marville Margarine Co.

Four ounces Marville Margarine, 4oz. sugar, 1 egg, 4oz. self-raising flour, 4oz. plain flour, 8 blanch almonds, 8 glaze cherries, Marville lemon cheese.

Cream Marville Margarine and sugar, add egg and sifted flours. Spread one half of mixture into greased 8in. sandwich-tin, top with Marville lemon cheese. Cover with remaining mixture, decorate with split almonds and cut cherries. Bake in moderate oven 25 minutes.

Marville Lemon Cheese: One ounce Marville Margarine, ½ cup sugar, 1 beaten egg, rind and juice 1 lemon.

Melt Marville Margarine in top of double-boiler, add sugar, egg, rind and juice of lemon. Stir with wooden spoon over hot water. The mixture is thick and transparent when cooked. Cool before using.

LIGHT FRUIT CAKE WITH CRUMBLE TOPPING

World Brands Pty. Ltd.

Four ounces self-raising flour, 5oz. plain flour, ½ teaspoon salt, ½ teaspoon bicarbonate of soda, 6oz. brown sugar, 2 eggs, 1 teaspoon mixed spice, 6oz. milk, 4oz. Copha Shortening, 1lb. mixed fruits (such as raisins, sultanas, peel, cherries, currants, and glaze fruits).

Sift flours and salt into basin, divide in two. Place half in separate basin with sugar, eggs, and milk. Chop the Copha roughly, and melt in a saucepan over gentle heat (it must be only warm). Pour into the basin with other ingredients, and beat 3 minutes (speed 4 on electric mixer). Add remaining flour, sifted with soda and spice, and fold in the finely

chopped mixed fruits. Combine evenly with wooden spoon. Place into greased and floured slab-tin 9 x 9 x 1½in. or an 8 x 2½in. square or round tin. Sprinkle topping evenly over surface, bake in barely moderate oven 1 hour for shallow tin, or 1½ hours for deeper tin.

Crumble Topping: Four and a half tablespoons of self-raising flour, ½ teaspoon cinnamon or mixed spice, 2oz. Copha Shortening, 2 tablespoons brown sugar.

Sift self-raising flour into basin with spice or cinnamon. Rub in Copha, then add brown sugar. Sprinkle over top of cake as directed in above recipe.

SELF-ICED PEANUT SQUARES

Sanitarium Health Foods

Topping: Three tablespoons brown sugar, 3 tablespoons flour, 2 tablespoons Betta Peanut Butter, ¼ cup coarsely chopped salted peanuts.

Cake Mixture: Two and a half ounces butter or margarine, ½ cup sugar, 1 egg, 1 tablespoon Betta Peanut Butter, ½ cup milk, 2 cups self-raising flour, ½ teaspoon salt.

Combine brown sugar and flour, work in Betta Peanut Butter, mix in salted peanuts. Spread mixture over base of well-greased slab-tin. Cream butter or margarine with sugar, add egg, beat well. Blend Betta Peanut Butter with milk, fold into creamed mixture alternately with sifted flour and salt. Spread over peanut mixture in tin, and bake in moderate oven 35 to 45 minutes. Turn out on to cake-cooler, leaving crunchy peanut layer uppermost. When cold, cut into squares.



• Betty Dunleavy, of Clifford Love Co.

base of greased 9 x 5 x 2in. loaf-tin. Cream butter or substitute with sugar and vanilla, add eggs one at a time, beating well after each addition. Fold in sifted flour, salt, baking-powder, and the crushed Uncle Toby's Oats alternately with milk. Place half cake mixture in tin. Add dates and lemon rind to remainder of mixture, fill into tin. Bake in moderate oven 35 to 40 minutes.

Variation: Omit peanut topping, prepare cake mixture as above, fill into greased ring-tin, cover with spicy apple topping. Cook as above.

Spicy Apple Topping: Peel and grate 1 medium-sized apple. Spread pulp over cake, sprinkle with 1 tablespoon brown sugar mixed with ½ teaspoon cinnamon.

8 IMPERIAL WAYS TO ADD EXCITEMENT TO A PARTY

Clever, thrifty dishes for family gatherings! Quick ideas to help a party go! **Imperial** has them all!



IMPERIAL SMORGASBORD Open sandwiches of Imperial Camp Pie, salad and gherkins. Add tasty balls of creamed Camp Pie and rice. Mm!



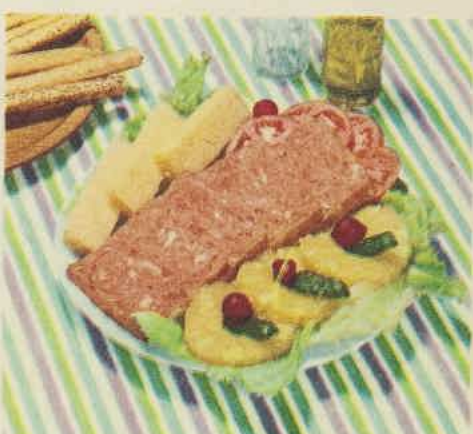
IMPERIAL PLATTER Mix slices of Imperial Ham Delite, Devon and Savoury Loaf for a tasty cold platter. The horns are filled with cream cheese.



SPAGHETTI IMPERIAL To 16 oz. can Imperial Vegetables & Meat, add 2 tablespoons tomato sauce, heat and spoon over hot spaghetti.



FRANKFURTS IMPERIAL Make Franks a feast! Stuff them with mustard-flavoured cream cheese. Add wedges of onion, tomato, and gherkins.



PINEAPPLE SALAD IMPERIAL Slices of pineapple and cheese add flavour to this tasty salad. Meat is 12oz. can of Imperial Luncheon Beef.



IMPERIAL GRILL Sliced 12 oz. can Imperial Trim. Top with cheese or pineapple and brown under the griller. Serve hot and tempting. Delicious.



IMPERIAL BAKE To 16 oz. Imperial Vegetables & Sausages, add breadcrumbs, grated cheese and dots of butter. Bake 15-20 min. in mod. oven.



RICE IMPERIAL Saute carrots, fried onions, chopped celery in a little butter. Add 8 oz. can of Imperial Mushrooms. Serve hot on fluffy rice.

Imperial CANNED FOODS AND SMALLGOODS

*Include these Imperial favourites
on your shopping list*

Canned Meats: Camp Pie; Luncheon Beef; Trim; "Hamper" Corned Beef; Lamb Tongues; Vienna Smoked Sausages. **Canned Hot Meals:** Mushrooms; Vegetables and Meat; Irish Stew; Vegetables and Sausages; Vegetables and Steak. **Smallgoods:** Bacon; Sliced Meats; Corned Beef; Frankfurts; Devon; Ham and Chicken; Windsor Sausage; Pork Fritz and Beef Fritz; Pork German and Beef German.

BISCUITS

● Sweet and savory biscuits — dainty varieties to serve at cocktail, afternoon tea, or supper parties and substantial biscuits to appease after-school and play-time appetites are all in this section.

CARAMEL FRUIT CHEWS

Clifford Love and Co. Pty. Ltd.

Two ounces butter or substitute, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup self-raising flour, pinch salt, $\frac{1}{2}$ cup Uncle Toby's Oats.

Topping: Two eggs, $1\frac{1}{2}$ cups brown sugar, 4 tablespoons flour, 1 teaspoon baking-powder, $\frac{1}{2}$ cup chopped crystallised cherries, $\frac{1}{2}$ cup chopped walnuts or mixed nuts, $\frac{1}{2}$ cup desiccated coconut, $\frac{1}{2}$ cup Uncle Toby's Oats.

Cream butter and brown sugar in basin, work in sifted flour and salt and Uncle Toby's Oats. Press into greased slab-tin 7in. x 10in. Bake in moderate oven 8 to 10 minutes. Prepare topping: Beat eggs with brown sugar. Mix other ingredients together, add to egg mixture. Spread over foundation mixture, return to oven, bake further 35 to 40 minutes. Cool on cake-cooler, cut into fingers.

CHOCOLATE ALMOND SLICE

World Brands Pty. Ltd.

Four ounces icing-sugar, 4 tablespoons cocoa, 3oz. milk coffee biscuits, 6oz. Copha shortening, 4oz. plain cake-crumbs, 4oz. castor sugar, 2oz. marzipan meal, 1 egg, 1 tablespoon cocoa, 1 tablespoon sherry, 1 tablespoon chopped cherries, ginger, or nuts, chocolate decorettes.

Place sifted icing-sugar and 4 tablespoons cocoa into basin. Break or chop biscuits into small pieces (do not crush) and add to basin. Melt Copha over gentle heat (must be only lukewarm), pour into basin, and combine mixture. Spoon into greased and paper-lined 7in. square tin, chill. Place remaining ingredients into basin, mix evenly. Press on to chocolate mixture, sprinkle with chocolate decorettes, and chill until firm. Cut into small squares and serve with coffee.

OAT COOKIES

Clifford Love and Co. Pty. Ltd.

One and a half cups Uncle Toby's Oats, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup flour, pinch salt, 1 teaspoon spice, 1 teaspoon grated lemon rind, 1 tablespoon golden syrup, 2 tablespoons boiling water, 1 dessertspoon lemon juice, 3 tablespoons butter or substitute, $\frac{1}{2}$ teaspoon bicarbonate of soda, chopped nuts.

Sift flour, spice, and salt into basin. Add Uncle Toby's Oats, lemon rind, and brown sugar. Melt butter or substitute in boiling water, add golden syrup, lemon juice, and bicarbonate of soda. Stir until soda is dissolved. Add dry ingredients and mix well. Leave standing 10 minutes, then drop a teaspoonful at a time on to greased trays. Sprinkle with a few chopped nuts. Bake in moderate oven 10 to 15 minutes. Loosen cookies on trays with knife, then cool on trays. Store in airtight tin.

SAVORY COCKTAIL BISCUITS: Crisp and crunchy, made with World Brands Copha shortening and topped with fruity chutney, they are ideal cocktail fare.

APRICOT SPIRALS

White Wings Pty. Ltd.

Six ounces White Wings Plain Flour, pinch salt, 2oz. sugar, 4oz. butter or substitute, 2 eggs, 4oz. sugar for meringue, $\frac{1}{2}$ cup apricot jam.

Sift flour, sugar, and salt, rub in butter or substitute until mixture resembles breadcrumbs. Add egg-yolks and mix to firm dough. Chill 1 hour. Roll out thinly and cut with a plain 2in. cutter. Pipe spirals of meringue mixture on each, commencing at outside edge. Bake 25 to 30 minutes in



moderate oven. When cold, trickle over heated sieved apricot jam. Add a little extra sugar round meringue spirals.

Meringue: Beat egg-whites until stiff. Add sugar gradually, beat until mixture holds its shape. Fill tube or paper cone with plain pipe attached, pipe spiral-fashion on to biscuits.

PEANUT REFRIGERATOR CRUNCHIES

World Brands Pty. Ltd.

Three ounces sugar, 3oz. brown sugar, $\frac{1}{2}$ cup peanut butter, 1 egg, 7oz. ($1\frac{1}{2}$ cups) flour, $\frac{1}{2}$ teaspoon baking-powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, 3oz. Copha shortening, 1 tablespoon milk, $\frac{1}{2}$ cup chopped peanuts.

Place sugars, peanut butter, egg, and half sifted dry ingredients into basin.

Melt Copha (it should be barely warm) and add milk. Pour on to ingredients in basin, beat 2 minutes to combine thoroughly. Mix in peanuts and remaining dry ingredients. Shape into 2 or 3 rolls (about 1in. diameter) on floured board. Wrap in greaseproof paper, place in refrigerator until firm. Slice ($\frac{1}{2}$ in. thick) and bake on greased slides in moderate oven 10 minutes.

SAVORY COCKTAIL BISCUITS

World Brands Pty. Ltd.

One cup grated tasty cheese, 1 cup (4oz.) self-raising flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 3oz. Copha shortening, 1 dessertspoon tomato sauce, 1 teaspoon worcestershire sauce, chutney.

Place cheese, sifted flour, salt, and mustard into basin. Melt Copha over gentle heat (it must be only lukewarm) and add the sauces. Pour on to ingredients in basin and mix to combine. Roll into small balls and place on lightly greased trays. Make small hollow in each biscuit and place $\frac{1}{2}$ teaspoon chutney in this. Bake in moderate oven for 12-15 minutes.

PEANUT BUTTER BISCUITS

Sanitarium Health Food Co.

One teaspoon Betta Peanut Butter, 2-3rds cup cream, 1 cup sugar, 1 large egg, 2 $\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups coconut.

Mix the Betta Peanut Butter with cream, sugar, and egg, then add the flour and coconut. Roll into small balls with floured hands, place on greased oven-slides. Press each down slightly with fork. Bake in moderately hot oven until browned lightly (about 12 to 15 minutes). Remove from oven and loosen and cool on trays. Join together if desired with a little raspberry jam.

PEANUT ROUGHS

Sanitarium Health Food Co.

Two egg-whites, pinch salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon vanilla essence, 1oz. melted butter or margarine, 4 cups crushed Weet-Bix, $\frac{1}{2}$ cup coconut, $\frac{1}{2}$ cup salted peanuts.

Place egg-whites in clean dry basin, add salt, and beat until stiff. Gradually add sugar, beat until meringue consistency. Fold in vanilla, melted butter or margarine, crushed Weet-Bix, coconut, and nuts; mix well. Drop small teaspoonfuls on to greased oven-slide and bake in moderately hot oven 20 to 25 minutes. When cooked, remove from oven, loosen, and allow to cool on trays. Store in airtight tin.

PEANUT SHORTBREAD

Sanitarium Health Food Co.

Four ounces butter, 4oz. castor sugar, 4oz. Betta Peanut Butter, 12oz. flour, extra 4oz. castor sugar, extra 4oz. butter, 6oz. finely chopped peanuts, extra 4oz. flour, extra roughly chopped peanuts.

Cream butter and sugar together, blend in Betta Peanut Butter and sifted flour. Knead well until very smooth. Press into greased swiss-roll tin. Cream the extra sugar and butter together, add chopped nuts and extra flour. Spread this mixture on top of shortbread, then sprinkle over some roughly chopped peanuts and press them in slightly. Mark in sections and bake in hot oven until pale brown, taking about 30 minutes.

If stored in a tin this peanut shortbread will keep for some weeks.

Continued overleaf





HINT FOR BISCUIT-MAKERS: While the biscuit slab is still hot from the oven, mark it into squares or oblongs with a knife, then stand until cold before cutting right through the marks to separate the biscuits.

APPLE AND ALMOND SLICE

World Brands Pty. Ltd.

Biscuit Pastry: Three ounces Copha shortening, $\frac{1}{4}$ teaspoon salt, 1 egg, 3 tablespoons sugar, 7oz. self-raising flour.

Filling: One pound cake-crumbs, 2oz. almond meal or coconut, 1 cup apple pulp, 1 tablespoon golden syrup, $\frac{1}{4}$ teaspoon almond essence, 2 teaspoons cinnamon, 2oz. chopped walnuts, sugar, and cinnamon.

Prepare the biscuit pastry by placing the sugar, egg, and half the sifted flour and salt into basin. Melt Copha over gentle heat (it should only be lukewarm), add to the ingredients in the basin, and beat 2 minutes. Add remaining flour, mix to firm dough. Knead slightly on floured board and roll thinly. Line a greased slab-tin 11in. x 7in. with the pastry and trim the edges.

Combine in basin the cake-crumbs, almond meal or coconut, apple pulp, golden syrup, cinnamon, almond essence, and nearly all the chopped walnuts. Mix until evenly colored and combined. Press this mixture firmly into the pastry-lined tin. Sprinkle top with cinnamon, sugar, and remaining chopped walnuts, pressing topping firmly into the other mixture. Bake in moderately hot oven 30 to 35 minutes. Cool the slice in the tin by standing on cake-cooler. Invert, turn from tin, cut into 6 or 7 strips, then cut each strip into diagonal shapes to form diamond. Store in airtight tin. The flavor improves on storing.

Note: Half soft breadcrumbs and half cake-crumbs can be used if cake-crumbs are not sufficient. Firm apple pulp or stewed apple without syrup is best.

SHORTBREAD BISCUITS

White Wings Pty. Ltd.

Four ounces butter or substitute, 3oz. margarine (or use all butter or all margarine as desired), 3oz. castor sugar, 9oz. White Wings Plain Flour, 2oz. rice flour, $\frac{1}{4}$ teaspoon baking-powder, $\frac{1}{4}$ teaspoon salt.

Cream shortenings and sugar until white and smooth, gradually work in sifted flours, baking-powder, and salt. Knead lightly, place on board, roll out to desired thickness (about $\frac{1}{4}$ in.), and cut into pieces about 4in. x 2 $\frac{1}{2}$ in. Use fancy cutter or fork to mark finger ends and mark down the centre of each biscuit with knife. Bake in moderate oven about 15 minutes or until golden brown. Allow to cool in tin and store in airtight container.

ALMOND COOKIES

Marville Margarine Co.

Four ounces Marville Margarine, 7oz. flour, 3oz. sugar, 2oz. ground almonds, 1 egg, almond essence, food colorings, castor sugar, cornflour.

Rub Marville Margarine into sifted flour. Mix in sugar and ground almonds. Beat egg lightly, add few drops of almond essence, add to dry ingredients, and blend well. Place in refrigerator 30 minutes. Mould into fruit shapes (such as peaches, strawberries, oranges, and lemons) with hands dusted lightly with cornflour. Paint with vegetable colorings. When set, dip fruit shapes in castor sugar. Place on lightly greased oven-slides, bake in moderate oven 20 minutes. For plainer varieties, form into small circles, ovals, knots, etc., or roll out to $\frac{1}{4}$ in. thickness and cut with small cutter. Press half blanched almond in centre. These require only 12 to 15 minutes cooking time.

Concluding . . .

BISCUITS

CHOCOLATE BISCUITS

World Brands Pty. Ltd.

Three ounces sugar, 1 egg, $\frac{1}{4}$ teaspoon vanilla essence, 4oz. self-raising flour, 3oz. plain flour, $\frac{1}{4}$ teaspoon salt, 3oz. Copha Shortening, 1 quantity chocolate glaze (see below).

Place in basin the sugar, egg, vanilla essence, and half the sifted flours and salt. Melt Copha over gentle heat. It should be warm, not hot. (Test with fingertip.) Add Copha to ingredients in basin and beat 2 minutes. Mix in remaining flours to form dry dough. Place small balls of dough on greased slides and press down with floured fork. Bake in moderate oven 12 to 15 minutes. Cool. Prepare chocolate glaze and stir until it has thickened sufficiently to coat biscuits. Dip biscuits singly, place on greaseproof paper to set. Decorate, if desired, with sprinkling of chopped almonds or walnuts, coconut, or nonpareils. Store in airtight container in cool place, but not in refrigerator.

Chocolate Glaze: Four ounces Copha shortening, $\frac{1}{4}$ cup drinking chocolate powder.

Melt Copha over gentle heat. Gradually add to the drinking chocolate, stirring until smooth. Allow to cool and thicken slightly before using.

Note: If glaze thickens too quickly while dipping, place over a basin of hot water to melt again.

PASSIONFRUIT SLICES

Kraft Foods Ltd.

Biscuits: Four ounces Kraft cream or shredded soft cheese, 2oz. butter or substitute, $1\frac{1}{2}$ cups self-raising flour, pinch salt, $\frac{1}{4}$ teaspoon nutmeg.

Cream Filling: One ounce butter or substitute, 1 cup icing-sugar, 2 or 3 teaspoons lemon juice, 1 passionfruit, grated rind of 1 lemon.

Cream cheese and butter or substitute together, add sifted flour, salt, and nutmeg; mix thoroughly. Form into roll approximately 1 $\frac{1}{2}$ in. in diameter. Wrap in waxed paper. Place in refrigerator and chill well 1 hour. Remove, cut roll into $\frac{1}{4}$ in. thick slices using sharp knife. Place on greased oven slide, bake in moderately hot oven 10 minutes or until lightly browned. Loosen with spatula, cool on trays. When cold, join in pairs with the following cream.

Cream: Soften butter, add icing-sugar, beat well. Stir in lemon rind and passionfruit pulp. Add sufficient lemon juice to make a spreading consistency.

OATMEAL CRACKERS

H. J. Heinz Co. Pty. Ltd.

Three ounces Heinz Oatmeal Instant Baby Cereal, 7oz. sifted flour, $\frac{1}{4}$ teaspoon baking-powder, 3oz. castor sugar, 3oz. butter or substitute, 1 egg, cold water.

Mix flour, Heinz Oatmeal Instant Baby Cereal, sugar, and baking-powder in basin. Stir in the butter or substitute melted and warmed in saucepan. Beat the egg and 1 tablespoonful of cold water together, and add to the mixture of oatmeal and sugar, etc., to make a pliable dough. Turn on to floured board, roll out very thinly with rolling-pin. Cut into crackers with cutter or top of wineglass, bake 20 minutes on greased baking-tray in hot oven. Cool on cake-rack.

HONEY-FIG SQUARES

Marville Margarine Co.

One and a half cups chopped preserved figs, 1 finely diced cooking apple, $\frac{1}{2}$ cup honey, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon cinnamon, 4oz. Marville Margarine, 6oz. sugar, 2 eggs, 2 cups flour, 1 teaspoon baking-powder, pinch salt, $\frac{1}{4}$ teaspoon vanilla.

Combine figs, apple, honey, lemon juice, and cinnamon in saucepan, bring to boil, simmer 5 minutes, stirring constantly. Remove from heat, allow to cool. Cream Marville Margarine with sugar and vanilla, add eggs one at a time, beating well after each addition. Work in sifted dry ingredients, mix well. Spread evenly over greased slab-tin, spread with prepared fruit mixture. Bake in moderate oven 30 to 35 minutes. Meanwhile, prepare topping.

Meringue Topping: Two egg-whites, $\frac{1}{2}$ cup honey, $\frac{1}{4}$ cup chopped walnuts.

Beat egg-whites stiffly, add honey a little at a time, beating meringue until it forms stiff peaks. Pile over top of mixture in tin, sprinkle with chopped walnuts, return to moderate oven, and bake further 12 to 15 minutes or until meringue is lightly browned. Cool. Cut into squares just before serving.

PEANUT PRETZELS

Sanitarium Health Food Co.

Four ounces butter or substitute, 4oz. Betta Peanut Butter, $\frac{1}{4}$ cup sugar, 2 eggs, 2 egg-yolks, 6oz. almond meal or ground almonds, 3 cups flour.

Cream butter or substitute with Betta Peanut Butter and sugar until light and fluffy. Add egg-yolks and whole eggs one at a time, beating well. Fold in sifted dry ingredients and almond meal, mix thoroughly. Place mixture in refrigerator until firm. Knead well on floured board, roll out to $\frac{1}{4}$ in. thickness. Cut into strips 4in. by $\frac{1}{2}$ in. Twist ends round one another to form a curl. Arrange on greased oven-tray, bake in moderately slow oven 15 to 20 minutes, or until cooked and lightly browned. Loosen on trays with knife and allow to cool. Store in airtight tin.

FRUIT CRUNCHIES

Sanitarium Health Food Co.

Half cup butter or margarine, 1 teaspoon grated lemon rind, $\frac{1}{4}$ cup brown sugar, 1 egg, 1 tablespoon lemon juice, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon baking-powder, $\frac{1}{4}$ teaspoon bicarbonate of soda, pinch salt, 2 cups crushed Weet-Bix, 1 cup mixed fruit.

Cream together butter, lemon rind, and sugar; add the egg and lemon juice and beat well. Sift together the flour, baking-powder, soda, and salt. Fold into mixture with the crushed Weet-Bix and fruit. Drop in spoonfuls on to greased oven-slide, bake in a moderately hot oven 12 to 15 minutes.



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Recipes for Marville Cherry Liqueur Cake, Marville Dutch Apple Pie and Marville Almond Cookies are listed in the index

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SNACKS AND SAVORIES

SAUSAGE ROLLS

W. Angliss and Co. (Aust.) Pty. Ltd.

Eight ounces flour, 1 teaspoon baking-powder, pinch of salt, 4oz. butter or substitute, lemon juice, cold water, two 8oz. cans Imperial Camp Pie, milk or egg to glaze.

Sift flour, baking-powder, and salt into basin, rub in butter or substitute. Mix to firm dough with lemon juice and water. Roll out thinly on floured board and cut into rectangles 9 x 3in. Place Imperial Camp Pie in strip down centre on each rectangle, glaze edges of pastry with milk or egg. Roll pastry over meat and seal ends. Cut into 1 1/2in. pieces, glaze with egg and place on greased oven-slides. Bake in hot oven 12 to 15 minutes. Serve hot.

MINUTE PIZZAS

Marville Margarine Co.

Four ounces Marville Margarine, 1 clove garlic (crushed), hamburger rolls or English muffins, rounds of smoked ham sausage or salami, fresh tomato slices, grated cheese, extra Marville Margarine, paprika.

Prepare Marville garlic spread by softening Marville Margarine and beating in crushed garlic. Stand 10 minutes before using or prepare beforehand and store covered in refrigerator.

Split hamburger rolls or muffins, toast outside lightly. Spread cut side with Marville garlic spread. Top with rounds of meat, tomato slices, grated cheese, small piece of Marville Margarine, and sprinkling of paprika. Return to grill, cook until cheese melts and bubbles.

These are popular for both outdoor and indoor entertaining.

● This section will prove most popular for the housewife-cum-hostess who is always searching for new ideas to serve for casual or formal parties.

TUNA AND CHEESE SNACK

Kraft Foods Ltd.

Four slices buttered toast (crusts removed), 1 can tuna (6 1/2oz. chunk style or 7oz. solid pack, drained), prepared mayonnaise, salt, pepper, 4 Kraft De Luxe Cheddar or Old English Cheese Slices.

Flake tuna, add sufficient prepared mayonnaise to moisten. Season with salt and pepper, spoon on to toast. Cover with De Luxe Cheese Slices and grill until cheese melts.

Variations: In place of the tuna mixture you could use any of the following:

1. Mashed sardines, lemon juice, and seasonings.
2. Curried egg seasoned with salt and pepper.
3. Asparagus tips, well-drained.
4. Slices of pineapple.
5. Slices of tomato and grilled bacon.

LAST-MINUTE APPETISERS

Kraft Foods Ltd.

Rye or wheat biscuits, butter, Kraft De Luxe Gruyere Cheese Slices (cut in halves).

Butter biscuits lightly, cover with half a De Luxe Gruyere Cheese Slice. Top with slice of tomato, a few anchovies or sardines; sliced gherkin or stuffed olive; a few chopped spring onions or parsley. Season with salt and pepper, arrange on large platter.

MACARONI AND BACON TOAST

Nabisco Pty. Limited (Milano)

Four ounces Milano Macaroni (cooked in boiling salted water until just tender), 1 tablespoon butter or substitute, 1/4 to 1 cup chopped bacon, 1 cup milk, 1 tablespoon flour, 1 tablespoon chopped parsley, salt, cayenne pepper, hot buttered toast.

Melt butter or substitute, then add flour, and after 1 minute add milk. Stir until thick. Add the cooked Milano Macaroni, bacon, parsley, salt, cayenne pepper. Simmer 5 minutes. Serve on hot buttered toast on heated plates.

SAVORY CRUNCH

Sanitarium Health Food Co.

Twelve small onions, 1/2 pint milk, 4 tablespoons cooked green peas, 1oz. butter or margarine, 1oz. flour, little water, 3 Weet-Bix, salted peanuts, or cashews, salt.

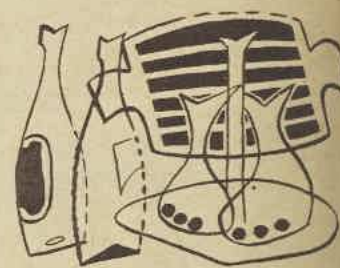
Peel the onions, cook in the milk and little water until tender, then remove and place in greased ovenproof dish with peas. Make white sauce by melting butter, adding flour, then blending in 1/2 pint liquid drained from onions. Heat gently until it thickens. Season well. Pour over the onions, sprinkle with lightly crumbed Weet-Bix and chopped nuts. Reheat in oven a few minutes.

ASPARAGUS TARTLETS

Rosella Preserving and Mfg. Co. Ltd.

Pastry: Eight ounces flour, pinch salt, 1/2 teaspoon baking-powder, pinch pepper, 4oz. butter or substitute, 2 or more tablespoons Rosella Tomato Sauce.

Sift flour, salt, and baking-powder into basin, add pepper. Rub in butter or substitute until mixture resembles fine breadcrumbs. Mix in enough Rosella Tomato Sauce to make stiff dough. Turn on to floured board, roll out thinly. Cut and line 5 or 6 individual pie-tins. Pinch frill round edge, brush inside lightly with egg-white (from eggs for filling). Allow to set



and form a seal. Place filling into cases, bake in hot oven 12 minutes, reduce heat and bake further 15 to 20 minutes. Serve hot.

Filling: One can asparagus, 3 rashers chopped grilled bacon, 3 chopped shallots, 3 eggs, 1 1/2 cups milk, salt, pepper.

Drain asparagus, cut into 1in. lengths, saving tips for garnish. Fill into pastry-cases, sprinkle with chopped bacon and shallots. Beat eggs with milk, season with salt and pepper, spoon carefully into pastry-cases. Bake as directed. Garnish with asparagus tips.

TOAST BLINTZES

Kraft Foods Ltd.

Eight slices bread (crusts trimmed), 1 to 2 dessertspoons milk, 1 4oz. package Kraft Philadelphia Cream Cheese (cut into 4 pieces), 1 dessertspoon butter (melted), 1 cup fresh or deep-frozen berries.

Brush one side of bread with milk. Spread Philadelphia Cream Cheese over centre of 4 bread slices. Top with remaining bread (milk side down), press edges together. Brush with melted butter, place on baking-tray. Bake in hot oven 10 to 12 minutes or until browned. Serve with berries.

Note: Toast Blintzes are delicious served as a dessert and make a welcome change on the breakfast menu.

BEANBURGER

Kraft Foods Ltd.

One ounce soft butter, 1 tablespoon prepared mustard, 1 French bread stick, 16oz. can baked beans, 5 Kraft De Luxe Welsh Rarebit Cheese Slices cut in half diagonally.

Combine butter and prepared mustard. Cut bread stick in half lengthwise, remove some of the centre; spread both halves with mustard butter. Spoon over baked beans, arrange slices of cheese along top. Place under heated grill until cheese melts. Cut into 1 1/2in. pieces to serve.

HINT FOR PARTY-GIVERS: Food prepared early in the day will be fresh at cocktail time if kept wrapped in dampened greaseproof paper.

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SARDINE CIGARETTES

World Brands Pty. Ltd.

Two tins sardines (small fish), 1 lemon, 2 cups self-raising flour, 1 teaspoon salt, 1oz. Copha Shortening, milk (see recipe for quantity), brown breadcrumbs, milk for glazing, Copha for frying.



• Betty King, of World Brands Pty. Ltd.

Empty the sardines into shallow dish, pour the lemon juice over sardines. Melt Copha over gentle heat (it should be only lukewarm) and pour into glass measuring cup. Add sufficient milk to make 8oz. liquid. Pour this into the flour and salt in basin, mix into fairly soft dough. Turn on to floured board, knead lightly until smooth, then roll into thin sheet of dough. Cut into thin strips about 3in. wide. Arrange the sardines along the strips of dough, leaving about 1in. space between the sardines. Cut dough between the sardines, glaze edges with milk, roll dough around each sardine. Brush each roll with milk and dip in brown breadcrumbs. Deep-fry in hot Copha, serve with lemon.

These rolls can be prepared and cooked before they are needed and reheated just before serving. The scraps of scone dough can be rolled out thinly and cut in 2 pieces. Spread one half with fish paste and place the other piece of dough on top. Cut into finger-size pieces or into small rounds with scone cutter and fry in hot Copha.

SLASHED SAVORY BREAD

Kraft Foods Ltd.

One French bread stick, 5 Kraft De Luxe Cheddar or Old English Cheese Slices cut in half diagonally, 2oz. soft butter, 2 tomatoes (sliced), 2½ teaspoons mustard, ¼ teaspoon salt, pepper, 2 rashers bacon.

Combine butter, mustard, and salt. Slash bread stick diagonally at 1½in. intervals not quite through to bottom. Spread mustard-butter between slices. Sprinkle loaf with salt and pepper. Place slice of cheese, piece of tomato, and piece of bacon in each opening. Place on foil or greaseproof paper, heat in moderate oven 15 to 20 minutes. Cut into 1½in. pieces to serve.

PRONTO PUPS

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Vienna Smoked Sausages, 1 cup flour, pinch salt, 1 egg-yolk, ¼ pint milk, fat for frying.

Sift flour and salt, make well in the centre and pour in beaten egg-yolk and milk. Mix with wooden spoon until smooth. Allow to stand ½ hour before using. Dip Vienna Smoked Sausages into the batter, then deep-fry in very hot fat. Serve hot.

SAVORY LOG

Sanitarium Health Food Co.

Half pound grated cheese, 2 tablespoons minced onion, 1 clove garlic (crushed), 2 tablespoons chopped gherkins, 4 chopped stuffed olives, 1 chopped hard-boiled egg, ¾ cup crushed Weet-Bix, ¼ teaspoon salt, mayonnaise.

Combine ingredients and mix to stiff paste with mayonnaise. Shape into roll and coat in extra crushed Weet-Bix. Wrap in paper, chill. Slice as required and serve on cheese biscuits.

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SAVORY SCONES

Sanitarium Health Food Co.

Half cup wholemeal flour, ½ cup white flour, 1 teaspoon salt, 2 dessertspoons Marmite, 1 teaspoon baking-powder, ½ cup grated tasty cheese, 2oz. butter or margarine, milk to mix.

Sift dry ingredients into basin, rub in butter, and add cheese. Dissolve Marmite in little warm milk and mix in flour. Mix to soft dough, adding more milk if necessary, bake in moderate oven 12 to 15 minutes. Serve while still warm, thickly buttered. They're even more delicious spread with Betta Peanut Butter.

INDIANA DIP

Marville Margarine Co.

Four ounces Marville Margarine, 4oz. finely grated tasty cheese, 1 dessertspoon curry powder, 3 tablespoons chutney, 2 tablespoons preserved ginger (chopped), 2 tablespoons desiccated coconut or chopped shredded coconut.

Cream Marville Margarine, add cheese and other ingredients, blend thoroughly. Use more or less curry powder to suit taste.

SEAFOOD DIP

Marville Margarine Co.

Three ounces Marville Margarine, ½ cup finely chopped celery, 1 chopped hard-boiled egg, 1 tablespoon lemon juice, 4oz. seafood, 1 tablespoon finely chopped onion, 1 tablespoon chopped parsley, 1 tablespoon mayonnaise, salt, pepper.

Cream Marville Margarine, add remaining ingredients, blend well. Season to taste with salt and pepper.

SPOON BREAD

H. J. Heinz Co. Pty. Ltd.

Three tablespoons Heinz High Protein Baby Cereal, 1 cup milk, 1 egg, ½ teaspoon salt.

Beat the egg, add the milk, then stir in Heinz High Protein Baby Cereal and salt. Bake in moderate oven approximately 25 minutes or until set. This is delicious and nourishing and a great change from toast and rolls for breakfast or dinner.



APPLE AND BLACKCURRANT FIZZ

H. J. Heinz Co. Pty. Ltd.

One can Heinz Strained Apple and Blackcurrant Juice (chilled), ¾ cup lemonade (chilled), 1 scoop ice-cream (vanilla).

Combine all ingredients and beat until fluffy.

PEANUT SAVORIES

Sanitarium Health Food Co.

Celery Snacks: Put a layer of Betta Peanut Butter and a layer of cream cheese in the hollow of sticks of young celery. Chill well, cut into 2in. fingers.

Asparagus Rolls: Thin slices of bread and butter. Spread with Betta Peanut Butter. Roll round stick of asparagus. Secure with toothpick.



HINT FOR BUSY HOSTESSES: Platters and trays of savory snacks set out in "help-yourself" style are quick to prepare and serve.

MEXICAN SNACK

Holbrooks Pty. Ltd.

One cup chopped onion, 2 tablespoons butter or substitute, 1lb. minced steak, 1 teaspoon salt, ½ teaspoon chilli powder, 1 tablespoon Holbrooks Worcestershire Sauce, 1 small can tomato soup, ½ cup chopped capsicum, 1 small can whole kernel corn.

Fry onion, capsicum, and minced steak together in the heated butter or substitute in saucepan until meat is brown. Add Holbrooks Worcestershire Sauce, soup, and seasonings. Simmer ½ hour or until meat is tender. Five minutes before serving add the drained whole kernel corn.

Ideal also for dips with crackers or toast.

ANCHOVY DIP

Holbrooks Pty. Ltd.

Four ounces cream cheese, ½ small onion (finely chopped), 1 tablespoon chopped celery (optional), 1 tablespoon Holbrooks Anchovy Sauce, 1 dessertspoon milk, 1 teaspoon lemon juice.

Combine all ingredients in bowl and mix well. Serve in small bowl in the centre of a large platter surrounded with potato chips or crackers.

CRAB SCALLOP

Rosella Preserving & Mfg. Co. Ltd.

One ounce butter or substitute, 1oz. flour, ¾ cup milk, ½ cup cream or evaporated milk, 1 egg-yolk, 1 teaspoon lemon juice, 2 tablespoons Rosella Tomato Sauce, salt and pepper to taste, 1 to 1½ cups diced crab meat, soft breadcrumbs, buttered crumbs.

Melt butter or substitute in saucepan, add flour, cook 2 or 3 minutes, without browning. Stir in milk, continue stirring until very thick. Gradually add cream and egg-yolk. Cook 2 or 3 minutes longer without boiling. Stir in Rosella Tomato Sauce, lemon juice, salt and pepper, and crab. Mix well. Fill into 6 scallop-shells greased and sprinkled with breadcrumbs. Top with buttered crumbs, serve garnished with crab claws, lemon wedges, and parsley.

To prepare buttered crumbs: Melt 1oz. butter or substitute in a shallow pan, add ½ to ¾ cup soft breadcrumbs and saute lightly until browned.

JIFFY SNACKS

Kraft Foods Ltd.

Make all varieties of quick snacks in a jiffy with Kraft De Luxe Slices.

For a nourishing snack: Butter a slice of toast or a toasted crumpet. Cover with a Kraft De Luxe Cheddar, Welsh Rarebit, or Old English Cheese Slices and top with slice of tomato, a few sardines, or anchovies. Sprinkle with salt and pepper. Place under heated grill until cheese melts. Garnish with parsley.

CHICKEN NOODLE RAMEKINS

Nabisco Pty. Limited (Milano)

Six ounces Milano Noodles, 1½ cups milk, ¾ cup grated cheese, 3 eggs, salt to taste, 1 scant teaspoon worcestershire sauce, 1½ cups diced cooked chicken (or rabbit or veal), 2 cups medium thickness white sauce, ½ cup chopped cooked bacon or ham.

Cook Milano Noodles in boiling salted water, drain. Combine milk, cheese, eggs (beaten only slightly), salt and worcestershire sauce. Mix through the cooked Milano Noodles. Fill mixture into greased ramekin dishes, only 2-3rd filling dishes. Stand ramekin dishes in 2in. hot water in slab-tin or baking-dish. Bake in moderate oven until firm. Meanwhile, mix chicken with white sauce and chopped bacon or ham. Heat carefully. Pour this sauce over ramekins. Serve hot.

SAVORY PINWHEELS

Kraft Foods Ltd.

Four ounces Kraft Cheddar Cheese (shredded), 1 teaspoon grated onion, 1½ dessertspoons milk, salt and cayenne pepper, 1 sandwich loaf bread (fresh and unsliced), stuffed olives.

Combine shredded Kraft Cheddar Cheese, grated onion, and milk. Season to taste with salt and cayenne pepper. Remove top crust from bread and cut 4 thin lengthwise slices. Trim crusts and spread slices of bread with cheese mixture. Arrange row of stuffed olives along one end of each slice and roll up like a swiss roll. Cut each roll into 8 pinwheels. Makes 32 pinwheels.

Continued on page 37



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AUSTRALIA'S TOP-SELLING TOMATO SAUCE

Concluding . . .

Snacks and Savories

SAVORY CORN AND TOMATO

Marville Margarine Co.

One large white onion, 1 tablespoon Marville Margarine, 3 medium-sized tomatoes, salt, pinch cayenne pepper, 3 rashers chopped cooked bacon (or 2oz. chopped ham), 1 cup cooked peas, 1 medium-sized tin sweet corn, 1 cup soft breadcrumbs, parsley, 1 extra tablespoon Marville Margarine.

Peel and chop onion, brown slightly in Marville Margarine. Add chopped tomatoes (skins removed). Flavor with salt and cayenne, add bacon, and simmer until tomatoes are very soft and onion tender. Fold in corn, peas, and breadcrumbs, reserving some for topping. Turn into casserole, top with remaining breadcrumbs, and dot with extra Marville Margarine. Bake in moderate oven until top is lightly browned. Serve hot garnished with parsley.

SUPPERTIME STROGANOFF

Clifford Love and Co. Ltd.

One and a half pounds minced beef, 1 teaspoon salt, $\frac{1}{2}$ cup chopped onion, $\frac{1}{2}$ cup Uncle Toby's Oats, $\frac{1}{2}$ teaspoon garlic salt or 1 clove crushed garlic, pepper to taste, $\frac{1}{2}$ cup milk, 3 tablespoons Uncle Toby's Maize Oil.

Sauce: Quarter cup sifted flour, 1 cup sour cream, $\frac{1}{2}$ cups stock or broth, $\frac{1}{4}$ tablespoons tomato paste, 1 teaspoon Worcestershire sauce, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sherry, $\frac{1}{2}$ cup olives.

Combine in basin the minced beef, salt, onion, Uncle Toby's Oats, garlic salt, pepper, and milk. Mix well until thoroughly combined. Roll into balls. Brown well in heated Uncle Toby's Maize Oil, remove from pan and keep hot. Drain off excess fat and make sauce in pan by blending flour and sour cream, then stirring in remaining ingredients except sherry and olives. Add meat balls to sauce. Simmer, covered, about 10 to 15 minutes. Just before serving add sherry and olives which have been cut into pieces. Serve over hot cooked rice or noodles.

INDIVIDUAL SHORTCAKES

World Brands Pty. Ltd.

Eight ounces self-raising flour, 1 teaspoon salt, pinch cayenne pepper, 1 tablespoon sugar, 1 cup grated tasty cheese, 1 egg, 3oz. white shortening, milk.

Filling: One packet Continental Brand Chicken Noodle Soup, $\frac{1}{2}$ cups water, 1oz. white shortening, 1oz. flour, 1 cup milk, 1 tablespoon chopped parsley.

Sift into basin the flour, salt, and cayenne. Add sugar, cheese, and egg. Melt shortening over gentle heat and pour into measuring-cup. Add sufficient milk to make 1 cup of liquid. Pour into basin and mix evenly. Place into greased square tin and bake in moderate oven 25 to 30 minutes. Cut into squares, split in half and fill.

Filling: Cook Continental Brand Chicken Noodle Soup in the $\frac{1}{2}$ cups water for 7 minutes. Melt shortening and mix in flour. Add milk and stir till the mixture boils and thickens. Add prepared soup. Mix in chopped parsley and reheat just before serving.

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HINT FOR SUPPER HOSTESSES: A chafing-dish is ideal for keeping savories hot during informal buffet parties, as well as cooking simple dishes in front of guests.

CHEESE AND BEEF DIP

Rosella Preserving and Mfg. Co. Ltd.

Half pound sharp cheese (coarsely grated), $\frac{1}{2}$ lb. cold cooked beef (finely chopped), $\frac{1}{2}$ cup Rosella Tomato Sauce, 1 clove garlic, $\frac{1}{2}$ beaten egg.

Combine cheese, Rosella Tomato Sauce, beef, and garlic and heat over water in double boiler until cheese is melted. Remove garlic. Remove mixture from heat, add beaten egg. Stand several days in refrigerator. Reheat and serve with savory biscuits as a dip.

Canned sheep's tongues, cooked corned beef, ham, or luncheon meats would give variation to the flavor of the dip.

DEVILLED CHEESE TOAST

Kraft Foods Ltd.

Four slices white bread, 4 dessertspoons mixed custard, 4 slices bacon, $\frac{1}{2}$ to $\frac{3}{4}$ cup burgundy or claret, $\frac{1}{2}$ lb. Kraft De Luxe Cheese Slices.

Spread bread with mustard, place on oven-tray, and bake in moderate oven until lightly browned. Remove from oven, sprinkle slices with burgundy or claret until all is used. Cover with slices of cheese. Remove rind from bacon, cut each slice in halves, and place 2 pieces on each square of bread. Return to oven until cheese is melted and bacon cooked.

CHEESE AND BACON PUFFS

Kraft Foods Ltd.

Two cups cold mashed potato, $\frac{1}{2}$ cup flour, 1 teaspoon baking-powder, 1 teaspoon chopped parsley, milk, $\frac{1}{2}$ cup chopped firm tomatoes, $\frac{1}{2}$ cup Kraft grated Cheddar Cheese, $\frac{1}{2}$ cup chopped cooked bacon, salt, and cayenne pepper.

Beat sifted flour and baking-powder into cold mashed potato, add parsley, and mix to firm dough with milk. Roll on floured board to $\frac{1}{4}$ in. thickness, cut into $3\frac{1}{2}$ or 4in. squares with floured knife. Mix tomato, cheese, and bacon, season well with salt and cayenne. Place small spoonful on each potato pastry square, moisten edges, and fold over to form triangles, pressing edges lightly together with fork. Deep-fry golden-brown in fuming fat, serve hot.

CHEESE ROLL-UPS

Kraft Foods Ltd.

Four ounces Kraft Cheddar Cheese (shredded), 2oz. softened butter, $\frac{1}{2}$ teaspoon Worcestershire sauce, 2 teaspoons grated onion, $\frac{1}{2}$ teaspoon salt, pinch pepper, 12 slices fresh bread, a little extra butter melted.

Blend the shredded Kraft Cheddar Cheese with the butter until creamy. Add Worcestershire sauce, grated onion, salt and pepper. Spread bread with the cheese mixture. Remove crusts and roll up. Fasten with toothpicks. Brush rolls with melted butter and place under heated grill, turning occasionally, until lightly toasted all over.

CARBONARA ROMA

Nabisco Pty. Limited (Milano)

Three-quarter pound Milano Spaghetti, 1 onion, 1 clove garlic, $\frac{1}{2}$ lb. bacon, 6 eggs, salt, pepper, 1 tablespoon chopped parsley.

Cook Milano Spaghetti in boiling salted water with sliced onion and garlic until tender but not soft, drain. Remove rind from bacon, cut into 1in. squares and saute in its own fat. Pour both bacon and drippings over piping-hot spaghetti, quickly break eggs over, and mix through. Sprinkle with salt, pepper, and parsley and serve immediately.

CHICKEN LIVER MOUSSE

Rosella Preserving and Mfg. Co. Ltd.

Five chicken livers, 1 tablespoon butter or substitute, 2 tablespoons Rosella Tomato Sauce, 2 tablespoons whipped cream, salt and pepper to taste, rounds of bread, salad oil.

Saute livers in butter, remove from pan, and chop finely. Season with salt, pepper, and Rosella Tomato Sauce. Return mixture to pan, cook a few minutes longer. Cool. Put through fine sieve and fold in whipped cream. Fry thin round of bread in oil; drain on absorbent paper. Pipe on to bread or spread with knife.

Can be made in advance and refrigerated for several days or kept in the freezer. Makes approximately 20 canapés.

HAM POCKETS

Kraft Foods Ltd.

One cup sifted flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ lb. butter or substitute, 3oz. Kraft Philadelphia Cream Cheese, 1 egg-yolk.

Sift flour and salt into bowl. Make well in centre and mix remaining ingredients into flour until dough is smooth. Chill 1 hour.

Filling: One cup finely chopped ham or luncheon meat, 1 small finely chopped onion, 1 tablespoon chopped parsley, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon chutney.

Combine all ingredients. Roll out pastry on lightly floured board until very thin. Cut into 2in. squares, place 1 teaspoon of filling in centre of each square. Pull the four corners to centre and pinch edges to seal. Chill 1 hour. Place on ungreased oven trays, bake in hot oven 10 minutes or until golden. Serve hot.

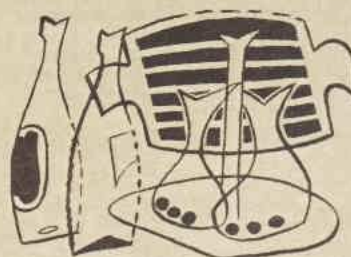
These can be baked in advance and reheated at the last minute or prepared up to the stage of baking, and baked when needed.

BEEFIES

Holbrooks Pty. Ltd.

Two pounds hamburger steak, 1 cup soft breadcrumbs, 1 medium onion (finely chopped), 1 dessertspoon salt, 1 cup tomato juice or milk, $\frac{1}{2}$ cup Holbrook's Mustard Sauce.

Mix all ingredients together in basin. Divide mixture, and shape into small or large patties. Fry 4 to 5 minutes on each side or until done. Serve with the Holbrook's Mustard Sauce.



BUFFET STYLE

● These simple but substantial dishes are specially planned for meals to be served buffet style, while watching television.

EGGS FLAMENCO: Nutritious and flavorful savory casserole which features the flavor of Imperial Frankfurters with eggs.



EGGS FLAMENCO

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Frankfurters, 1 tablespoon oil, butter or substitute, 2 tomatoes, 1 small onion, 2 rashers bacon, 1 cup cooked peas, 4 eggs, salt and pepper.

Chop tomatoes, onion, and bacon. Fry together lightly in the oil, butter, or substitute, season with salt and pepper. Spread mixture over bottom of casserole. Place the Imperial Frankfurters in casserole, dividing the dish in four. Break an egg into each section, fill gaps with green peas. Cover, bake in moderate oven 20 minutes or until eggs are cooked.

POTATOES AND FRANKFURTS AU GRATIN

Kraft Foods Ltd.

Six medium-sized potatoes, 1 medium-sized onion, 1 dessertspoon chopped parsley, 6 frankfurts (cooked and cut into $\frac{1}{4}$ in. slices), 4 Kraft De Luxe Cheddar or Old English Cheese Slices, 1-3rd cup milk, $\frac{1}{4}$ teaspoon salt, pinch cayenne pepper.

Dice potato and chop onion. Cook in boiling salted water until just tender. Drain, add parsley and frankfurt pieces. Spoon into casserole. Place De Luxe Cheese Slices in saucepan with the milk, salt, cayenne pepper; stir until cheese melts. Pour over mixture in casserole; heat in moderate oven 20 to 30 minutes.

MACARONI AND FRANKFURT CASSEROLE

Nabisco Pty. Ltd. (Milano)

Two cups cooked Milano Macaroni, $\frac{1}{4}$ cup chopped green pepper, $\frac{1}{4}$ cup sliced celery, 2 tablespoons chopped onion, 2 tablespoons butter, 4 cooked frankfurts (cut in $\frac{1}{4}$ in. pieces), grated cheese.

Cook celery, green pepper, and onion in butter until tender. Add frankfurts, simmer 5 minutes. Mix in cooked Milano Macaroni. Place in casserole, cover with grated cheese, bake in moderate oven until cheese is browned.

NEAPOLITAN BUFFET DISH

Holbrooks Pty. Ltd.

Two bacon rashers (chopped), 1 green pepper (seeds removed and sliced), 1 onion (thinly sliced), 1 pint water, 1 chopped tomato, small piece crushed garlic (optional), 1 packet Mushroom-flavored Rice-a-Riso, $\frac{1}{2}$ cup grated cheese.

Fry rice as directed on packet and add chopped bacon, green pepper, and onion. Mix in water, chopped tomato, and garlic. Cover and simmer gently 15 to 20 minutes. Serve in a heated casserole topped with grated cheese.

BEAN AND SAUSAGE BAKE

W. Angliss and Co. (Aust.) Pty. Ltd.

One 16oz. can Imperial Beef Sausages, $\frac{1}{2}$ lb. haricot beans, $\frac{1}{4}$ clove garlic, 3 tomatoes, 2 rashers bacon, salt and pepper, chopped parsley, stock or water.

Wash and drain the beans, cover with water, and leave to soak overnight. Crush the garlic and slice the tomatoes. Remove rind from bacon, cut into pieces. Combine the drained beans, garlic, tomatoes, bacon, salt and pepper, and place in casserole. Add enough stock or water to cover, cook in slow oven 2 hours. Add more liquid if necessary during cooking. Remove from oven, arrange Imperial Beef Sausages over surface of beans, return to oven, continue cooking 1 hour longer. Sprinkle with chopped parsley before serving.

SPAGHETTI LOAF

W. Angliss and Co. (Aust.) Pty. Ltd.

One 4oz. can Imperial Mushrooms, 1 16oz. can Imperial Vegetables and Meat, $\frac{1}{2}$ lb. spaghetti, 1 egg, $\frac{1}{4}$ cup milk, salt and pepper.

Cook spaghetti in large quantity of boiling salted water approximately 15 minutes. Rinse and drain. Combine Imperial Mushrooms and cooked spaghetti, add beaten egg, salt, pepper, and milk. Place half in greased loaf-tin. Spread Imperial Vegetable and Meat over this, cover with remaining ingredients. Bake in moderate oven 30 minutes. Allow to stand 15 minutes before turning out loaf. Serve hot or cold.

ITALIAN RICE DISH

Holbrooks Pty. Ltd.

One finely chopped onion, 1 clove garlic (minced), 1oz. butter or substitute, 2 rashers bacon (rind removed and chopped), $\frac{1}{2}$ lb. minced steak, $\frac{1}{2}$ lb. chopped skinned tomatoes, $\frac{1}{2}$ cup water, salt, pepper, 1 packet Beef-flavored Rice-a-Riso, parsley.

Heat butter or substitute in pan, add onion and garlic, and saute until lightly brown. Add bacon, steak, tomatoes, water, and seasonings. Stir over heat until mixture boils. Cover and simmer 15 minutes or until meat is tender. Prepare and cook Beef-flavored Rice-a-Riso, place on hot serving-dish. Spoon over meat sauce, serve piping hot garnished with parsley.



CHICKEN-STUFFED FRANKFURTS

World Brands Pty. Ltd.

One pound cocktail frankfurts (about 30), $\frac{1}{2}$ lb. bacon rashers cut into thin strips, 2 cups soft breadcrumbs, 1 packet Continental Cream of Chicken Soup, 1 small onion (chopped finely), $\frac{1}{4}$ cup milk or melted margarine, wooden toothpicks.

Place breadcrumbs, onion, and soup mixture into basin. Add milk or melted margarine and mix until combined. Split the frankfurts not quite in halves and press about a teaspoonful of stuffing into each. Wrap strip of bacon round each stuffed frankfurt, secure with toothpick. Place on to flat trays, heat in moderate oven 15 to 20 minutes, until the bacon fat is transparent. These savories can be prepared the day before, kept covered in refrigerator, and then cooked just before required for serving.

SPAGHETTI WITH MARINARA SAUCE

Nabisco Pty. Ltd. (Milano)

One pound Milano Spaghetti, 1 teaspoon oregano, 3 cups canned drained tomatoes, $\frac{1}{2}$ cup chopped onion, 3 dozen oysters, 1 garlic clove (crushed), $\frac{1}{4}$ cup olive oil, salt, black pepper.

Cook Milano Spaghetti in boiling salted water until just tender; drain, rinse, and keep hot. Saute onion and garlic in olive oil 5 minutes. Add tomatoes, oregano, salt, and pepper. Bring to the boil, reduce heat, and simmer 30 minutes, stirring occasionally. Add oysters in last 5 minutes. Serve on bed of hot cooked spaghetti.

TROPICAL CURRY

Holbrooks Pty. Ltd.

One packet Curry-flavored Rice-a-Riso, 1 cubed apple, 2 sliced bananas, $\frac{1}{2}$ cup sultanas, $\frac{1}{2}$ cup crushed pineapple, toasted coconut.

Prepare Curry-flavored Rice-a-Riso as directed on packet and during the last 5 minutes of cooking time fold in apple, bananas, sultanas, and pineapple. Spoon on to serving-platter, sprinkle top with toasted coconut.

SAVORY EGGPLANT

Clifford Loue and Co. Pty. Ltd.

One medium eggplant, boiling water, 1 tablespoon vinegar, 2 teaspoons salt, 2 cups chopped tomatoes, $1\frac{1}{2}$ tablespoons butter or substitute, 1 cup Uncle Toby's Oats, $\frac{1}{4}$ cup chopped onion, salt, pepper, $1\frac{1}{2}$ cups grated cheese, 2 teaspoons meat extract, 1 cup boiling water, 1 teaspoon Worcestershire sauce, 1 cup tomato puree or juice.

Wash eggplant, dry, slice $\frac{1}{4}$ in. thick. Cover slices with boiling water mixed with vinegar and 2 teaspoons salt. Cover, boil 6 minutes, drain. Melt butter, add Uncle Toby's Oats, fry until golden brown. In casserole arrange layers of eggplant slices, then layer of tomato, sprinkling each layer with onion, salt, pepper, Uncle Toby's Oats, and cheese. Cover with remaining eggplant, tomatoes, onion. Dissolve meat extract in cup of boiling water, add Worcestershire sauce and tomato puree or juice. Pour over eggplant. Sprinkle with remaining cheese and Uncle Toby's Oats. Bake in moderate oven about 45 minutes.



Kitchen hints for the cook



TO help prevent shrinkage in cooked pastry-cases, chill the dough well before rolling out, stretch as little as possible when placing in tin and chill again just before baking.

If chocolate separates because of being heated too quickly add a little iced water and beat until smooth again — use immediately.

Use scissors instead of a knife when chopping dried fruits for Christmas cakes, puddings, etc., and dip the scissors in hot water occasionally while working to clean them for faster, more efficient preparation.

Use a cut raw potato for rubbing over the pan when cooking pikelets — it eliminates the use of melted butter, brush, etc., for greasing.

Take extra care with the lining or greasing of new cake-tins when using them for the first few times, because some types tend to stick until they become "seasoned."

To help prevent cracking in meringues and Pavlova cases, leave them in the oven to cool gradually instead of bringing them into sudden contact with cold air, thus causing contraction.

● These hints will help the housewife to overcome those difficulties that often arise in the course of her daily kitchen routine.

To prevent shoots sprouting on fresh shelled peas which have been stored in the refrigerator for several days: After shelling peas, blanch by placing in boiling water for 1 minute, cool quickly. Drain well and store.



When preparing meat for freezing, be sure to wrap plastic covering as close as possible to exclude all air. This prevents areas on surface of meat from hardening and discoloring.

Frozen fish should be thawed slowly to retain its full flavor and texture. Never soak in or place under running hot water, which will soften the flesh fibres and cause loss of natural moisture.

When storing ice-cream or iced desserts on freezer shelves, cover closely with aluminium foil or wrapping plastic to prevent ice crystals forming.

Cooked beetroot keeps well in the refrigerator if it is covered with a liquid consisting of equal parts of vinegar and the water the beetroot was cooked in plus a little sugar, salt, and spices for flavoring.

If an egg custard curdles while cooking, sprinkle over a little cold water and beat briskly. Cover closely until ready to use to prevent a skin forming.

A greasy, soiled oven is much easier to clean if half a cup of ammonia is placed in it in a baking-dish while the oven is still hot. Clean as soon as the oven is cool enough to handle.

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to have faith in food*



...and so satisfying to choose what you like best

This very week, it will pay you in pleasure (as well as in savings) to leisurely tour your nearby Woolworths Food-Fair.

Notice the big selection of famous brands; notice the lower prices; notice how satisfying to make your **own** unhurried choice.

Close at hand there's friendly service the moment you need it. And always there's that faith-giving guarantee in every Food-Fair purchase your money back **instantly and cheerfully** unless completely satisfied.

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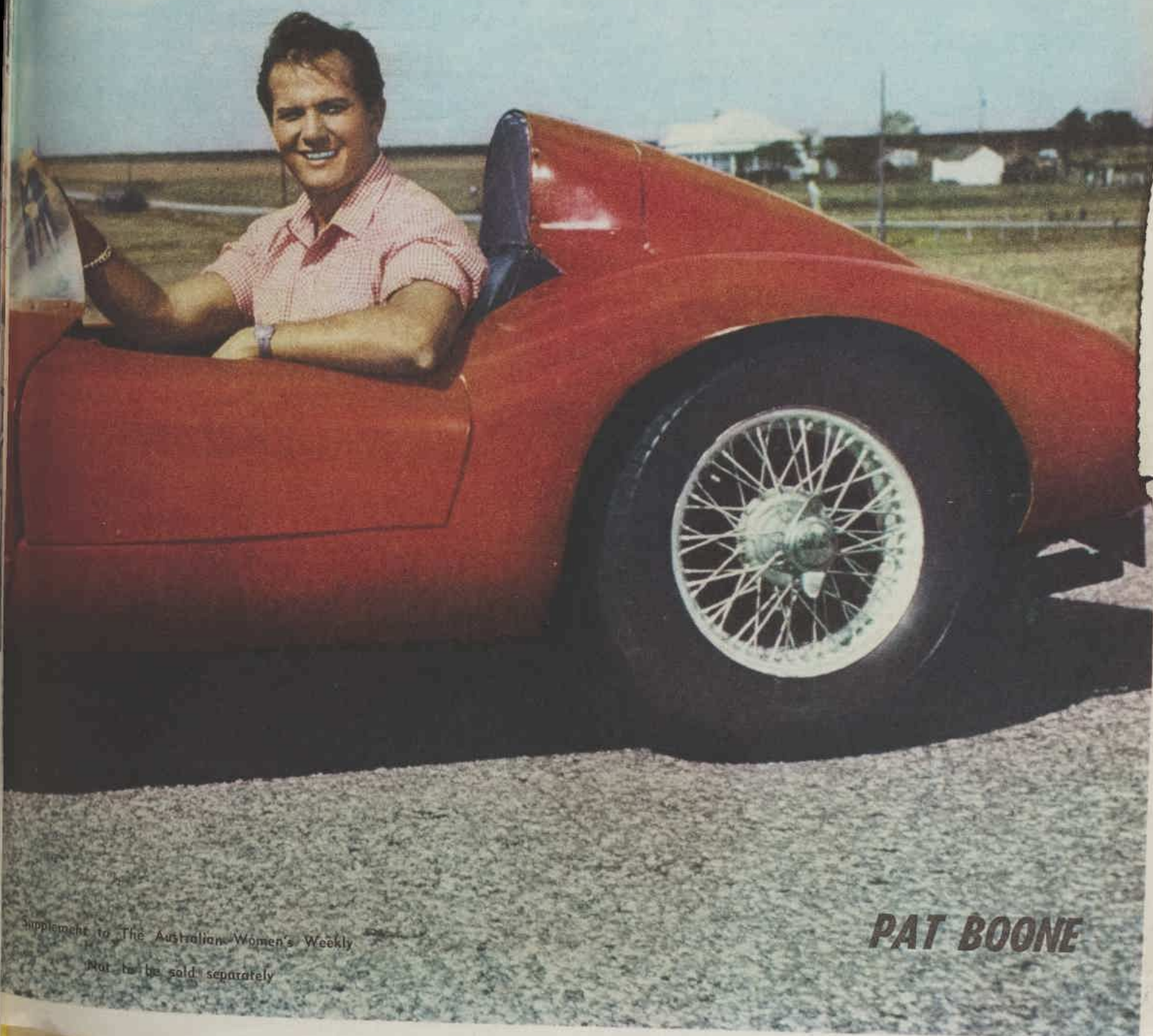
B.C.C. FOOD-FAIR IN QUEENSLAND & NORTHERN N.S.W.
The Australian Women's Weekly — April 25, 1962

THE AUSTRALIAN WOMEN'S WEEKLY Presents

April 25, 1962

Teenagers'

WEEKLY



PAT BOONE

Supplement to The Australian Women's Weekly
Not to be sold separately

LETTERS

It's a long, hard day for students

DO other teenagers studying for the Leaving find they are working longer hours than an ordinary working man? At night I have to come home and cook the tea, because Mum is a widow and has to work. Then, after tea, I start to do my homework. This means that I start work at 8.45 and finish at about 10.30. This makes it a ten-hour working-day, plus homework at weekends. I do my own washing and sewing to help Mum out. Do any other teenagers agree that we should be allowed to do only what homework helps us and that we have time for? — "Hard Worker," Mitcham, S.A.

Heavenly

I READ an article which I think will touch even the coldest heart.

A woman was asking some children what they would like to do in Heaven. Here are a few of the answers:

"Light up all the stars at night."

"Sit on the moon and swing."

One of the most touching answers read: "As animals don't go to Heaven, perhaps Jesus would let me sit outside with them and He could smile at me through the Gates!" — (Miss) D. Nicholas, Pasheville, S.A.

Beat conformity

I HAVE made a point of visiting the city hangouts of our bohemian youth to find their motives for and satisfaction in breaking from conformity. In the espresso bars I found the same type of beard, hairdo, expression. They had apparently no aim in life. When one of these people told me that no other way of living could satisfy him, I asked him if he enjoyed conforming with other beatniks in manner and dress. I barely escaped in a healthy condition! I conclude that these "break-aways" conform even more among themselves than ordinary youth. The ordinary ones at least do some things for the betterment of the world. — Gerald Casey, Hawksburn, Vic.

Next week

CHECKS are chic this autumn, so Candy Hardy has chosen four outfits for Australian girls who make their own clothes. They are featured in color in our next issue and each pattern costs only 4/-. Our pin-up cover is of the A.B.C.'s new teen star Bryan Davies with Judy Cannon.

There are no holds barred in this forum, and we pay £1/1/- for every letter used. Letters must bear the signature and address of the writer, and when choosing letters for publication we give preference to writers who do not use a pen-name. Send all correspondence to "Teenagers' Weekly," Box 7052, G.P.O., Sydney.

Teens look ahead

IT is wonderful the way that so many teenagers of today look into the future. They not only look forward, but they save ahead. I know a young group of teenagers who are already planning for a trip in a few years' time. They have started saving for it and one of them has quite a few pounds already. That's all they talk about now and some day they know it will come true. — Mary Wilcox, Coogee, N.S.W.

Teaching terrific

FOR people seeking a profession I must recommend teaching. I am a final-year student and already I have had much experience. The reward of passing knowledge of a subject on to a child is a joy which one has to experience to really appreciate. — "Junior," Torrensville, S.A.

Science one-sided

IT is, I think, a great pity that many of the best science students are completely ignorant about the subject of biology.

Admittedly biology is an easier subject and is regarded as "inferior" by many physics and chemistry students, yet without an adequate knowledge of this subject the scientific education of a pupil is very one-sided. — E. Allen, Vauluse, N.S.W.

Bad apples

IF you had a barrel of apples and one went bad, then you would expect the others to go bad, too. But if you had a bunch of teenage drivers and one of them was bad you wouldn't expect all the others to go bad. Just because there are a few bad drivers on the road don't take it out on the others. Give them a chance to prove themselves. — "Miss L," Como, W.A.

Work or study?

I AM doing the Intermediate this year and want to do nursing after I leave school.

My mother thinks that it might be a good idea to leave after I finish the Intermediate and work in an office for two years to have some money in the bank when I enter nursing.

I thought I might go through to the Leaving and start straight away. What should I do? — "Wondering," Turramurra, N.S.W.

Think big

ALL small people who are embarrassed by their lack of height should think of themselves as being normal, then other people will seem to be extra tall. You can then say to yourself, "Gee, I'm lucky — fancy being that tall!" If you do that, your problem is solved. — "It Works," Bardon, Qld.

Quotable quotes

"I TELL you true
I'm through with guys,
'Cause all they do
Is tell you lies.
They break your heart,
They make you cry,
They make you want to go and die.

The way they treat you
Is a sin . . .

Wow! Dig the guy
Who just walked in."
— "Sixteen," St. Albans, Vic.

"WOMAN was taken out of man, not out of his head to top him, nor out of his foot to be trampled underfoot; but out of his side to be equal to him, under his arm to be protected, and near his heart to be loved." — Gillian Brophy, Coogee, N.S.W.

"STARLIGHT, star bright —
first star I see tonight,
I wish I may, I wish I might . . .
Oh, dear, it's just a satellite!"
— (Miss) C. Ward, Rockhampton, Qld.

Advice for young adults

● Have you just begun to take your part in the big wide world? Don't let your chrysalis stage take too long, or you may never emerge as a butterfly.

TAKE a look at your hair.

What was good enough for school probably needs quite a different arrangement to suit your environment and express your personality now.

Nobody wants you to appear anything but your own sweet self, but are you sure that the style you are wearing now is most suitable and becoming?

For instance: You could have a high forehead that makes your face a little long. A fringe would rectify this and perhaps play up your eyes.

Or maybe your face is too round? A more oval look is easily gained by dressing your hair high. If in doubt about what is best for you, consult a hairstylist.

Mother recognises now that make-up is a must, but sometimes mothers object when inexperienced daughters are too lavish with their use of cosmetics. Show her you can use beauty aids with discretion. Practice makes perfect in everything, and this art is as deserving of practice as any other.

Examine your personality. Is

it too self-effacing . . . too

aggressive? Be absolutely honest in your self-examination. If it is the first, you will be overlooked at social functions; if the latter, you will be snubbed.

If you are the shy type, overcome your shrinking and make a determined effort to join in the fun. If you are always the life of the party, compel yourself to listen for a change. If you really try to rectify personality faults the results will amaze you.

Your voice, expressions, and actions will play their part. Never mumble — practise in front of the mirror. Make exaggerated vowel sounds. Try to modulate your voice. Never let it be strident or harsh. Listen carefully as though listening to a stranger. A little of this practice each day and you will be assured of an audience whenever you speak.

Always be definite in speech and thinking. Say concisely and clearly what you think, but make sure you give real thought to everything you say.

Practise walking, sitting, rising, and stooping until your every action is graceful and easy. It is possible to mount and descend stairs like a duchess! However, this does not mean affected airs and graces.

Never sacrifice comfort to fashion, and never be so lacking in femininity as to ignore fashion. Every girl, whether she admits it or not, likes to be admired. However, no matter how attractive she looks in slacks and shorts she is always admired more when wearing a pretty dress.

If you are going to an important function and you are a little frightened, it will give you more confidence if you rehearse a little what you are going to do and say.

Never forget to give thanks for a favor or a compliment. Remember that consideration is the basis of all good manners, and if you try to put others at ease it naturally follows that you will be at ease yourself. — "Mater," Coogee, N.S.W.

BEATNIK



"Like, now I know why the chicks are crazy about you, man — you live dangerously!"

Oh, boys!

EVER since the world began boys have been in existence; but whether they should be is a debatable question. At the ages of between six months and four years boys are sweet, innocent, lovable, obedient little "Mummy's boys." But when they reach the ages between five and 11 years a monster-like change occurs. Boys become noisy, yelling cowboys and Indians, or interplanetary spacemen; they borrow fish-bowls for helmets, shoot everything in sight, break things accidentally and otherwise, and make a general nuisance of themselves.

Girls are expressed as "dames" or other uncouth ex-

pressions. Boys are ill-mannered, discourteous, insulting, impolite (especially to elder sisters), ignorant, hobby-mad bundles of mischief.

But when they start to look twice at the opposite sex, between the ages of thirteen to one hundred years, then, all of a sudden, they are opening doors for you, chopping wood, carrying parcels, dressing neatly, washing frequently, becoming well-mannered, complimentary (to the amazement of elder sisters), knowledgeable, speaking of great poets, etc., and generally amazing and pleasing everyone. This is when girls say, "What would we do without them?" — Janice Park, Kalamunda, W.A.

Guess who...

● These sketches were drawn for us by Mrs. Dana Sawyer, a 20-year-old English girl now living in Sydney. Her drawings are tongue-in-cheek impressions of Australian teens. Anyone YOU know who ...



... could have danced all night?

... gets a big kick from William Shakespeare?



... won't feel very well tomorrow?

... has a crush on the waiter?

... wants to be alone?

... is mad for modern art?

... is just through Charm school?



● We've mixed up the captions for the drawings. Try to match the right caption to each drawing—you'll find it's lots of fun. For our guess at matching, see page 4.

Youngest girl ever to be made a judge

By WINFRED BISSET

● Seventeen-year-old Valarie Thorpe will put on her judge's uniform in Perth next weekend and help decide who are the best marching girls in Australia.

SHE and the other judges will review the teams entered from all States for the marching girls' national titles.

Valarie's uniform consists of a grey pleated skirt, white shirt, and a black blazer with blue-and-gold-striped braid.

After the titles Valarie will be entitled to wear the Australian blazer — black with blue braid and a white pocket.

This is her first national event as a judge, and she is the youngest girl ever to be appointed a judge of marching girls in Australia.

She has been judging marching girls in State competitions for the past 14 months.

When she was nine and the marching-girl movement was very new in Australia, Valarie used to watch the girls practising on Perth Esplanade.

She would have become a marching girl there and then — if there had been any junior teams. But there weren't. In 1953 only girls over 15 could join.

But in 1954 three junior teams were formed. Members were all under 15 and were given the names of Australettes, Royalette Red Juniors, and North Traders.

Joined when 10

Valarie, who had just turned 10, became a foundation member of the Royalette Red Juniors. By 1956 they had uniforms of red-and-white top, white pleated skirt, and a hat with a cockade like the Queen wore for Trooping the Color.

In 1956-1957 the Red Juniors won the State Championship of Western Australian Marching Girls, and Valarie was the one out in front who blew the whistle and led her team to victory.

By 1958 she was too old for the Juniors so joined the Senior Royalette Blues. When the National Championships were held in Adelaide the same year, Valarie was again out front blowing the whistle and leading her team.

Touring with the State team, she has visited every State except Tasmania. She was leader of the Senior Royalette Blues when they marched past the Queen Mother in St. George's Terrace during the Youth Parade in 1958.

After eight years of wearing marching boots nearly every weekend, Valarie thought it was time she had a change.

In January, 1961, she applied to the chief judge of the Association of Western Australian Marching Girls, Mr. Harry Hollow, for admission to the judges' panel, was accepted at the next meeting, and began study at the Judges' School.



NEWLY ENGAGED Valarie Thorpe, of West Perth, with her fiancé, Raymond Thompson, of Morley Park, W.A. He is a deputy chief judge of marching girls in W.A. and she is the youngest girl ever made a marching judge.

She was given her own judge's sheet, told to award her own marks, and then to give good reasons why. When the other judges decided that her judgment could be trusted, she was sent out on to the competition field on her own.

So she became a fully fledged judge, and will be on the field on April 21 when the Governor of Western Australia, Sir Charles Gairdner, officially opens the national titles at the Royal Showgrounds, Claremont.

About 1000 entrants are expected in Perth at Easter time, and one team is coming from as far away as Cairns, North Queensland.

This will be the first time that all States will be represented at the Australian national titles.

It will be a "first" for Valarie, too — her first time as a judge of national titles.

"I think the judges all agree,"

said Valarie, "that they like a former marching girl on the judging panel. They think that the marching girls themselves feel happier about it, and the association likes to think that a girl is not going to lose her interest in marching just because she is older."

It does not look as though Valarie will be losing her interest in marching girls. She has just become engaged to fellow judge Raymond Thompson, of Perth, and they will both be on the field together at the titles. Raymond is deputy chief judge for Western Australia.

Their romance began when Valarie was still a member of her team and Raymond was a judge, but it developed when she became a judge herself. As a former member of the Australian Army, Raymond used to play in the Army band in the days when band contests and marching-girl contests were held together.

JUDGING her old team, the Royalette Senior Reds, makes Valarie concentrate. Leader of the team, Glenys Delavale, of Nollamara, W.A., was judged Champion Leader at the National Titles held in Brisbane in 1959. She is Valarie's cousin and at the head of the line.



"What other kind of work do you do besides cleaning out refrigerators?"

GUESS WHO answers

- 1 . . . is mad for modern art.
- 2 . . . gets a big kick from Shakespeare.
- 3 . . . is just through charm school.
- 4 . . . wants to be alone.
- 5 . . . could have danced all night.
- 6 . . . has a crush on the waiter.
- 7 . . . won't feel very well tomorrow.

Where there's

By CAROL TATTERSFIELD

● Why do people smoke? For stimulation, relaxation, enjoyment? No. Most of us smoke because we have to. We're addicts.

TEENAGERS are the lucky ones. Hamlet-like, they have a choice: To smoke . . . or not to smoke. And, even if they've started, they've still got the chance to crush the habit with the next butt.

It's not hard at that stage. The first cigarettes don't really taste very sensational. Why, you find yourself wondering, is it so "marvellous" to smoke?

"Ah," says your "egger-on" in the art of smoking, filtering a fine smokestream through the nostril, "you haven't tried 'the drawback' yet. That's the ULTimate."

So, boldly, you suck a puff of smoke down into your lungs. It hits hard. You're choking. Then your head starts reeling. Most strange and rather frightening.

"You'll get over that," says your instructor, smiling pityingly through the haze. "It just takes practice."

You practise. You iron out the faults of coughing and spluttering. And then you tackle the problem of handling the cigarette gracefully, as though you've been smoking for years.

You're just dying for the day when you'll be offered your

first cigarette in public. Thank goodness you'll be able to cope with aplomb and sophistication.

And you could. Everyone will be amazed. But is the satisfaction of appearing sophisticated worth the price you'll pay?

Oh, the price! In sheer L.s.d. shelled out for cigarettes I must have smoked a full-length mink. Not to mention the cost of the "extras" for the smoker's wardrobe.

The cost in L.s.d. . .

The lighters bought and lost. The countless cases you can never be bothered filling. The pure-gold holder, so elegant, so expensive — and so revolting when it oozed bitter black scum after a heavy night on "the herbs."

And then the costs of renovating or renewing the dresses and suits, skirts and shirts inexplicably peppered with cigarette-burn holes.

Yet these costs are nothing to the dyed-in-the-nico smoker. What really rattles us is the cost we're paying to our health.

This recent report issued by the Royal College of Physicians in England is particularly alarming. There IS a link be-

SMOKE...



tween smoking and lung cancer. In fact, if everyone gave up smoking, possibly nine out of every ten people who die of lung cancer would stay alive.

And the deaths from lung cancer are increasing all the time. The figures issued by the British Registrar-General's office show an increase of 4.2 per cent. for 1958, 6.3 per cent. for 1959, and 4.4 per cent. for 1960 in lung cancer deaths in Britain.

The total proportion of lung cancer deaths to death from all causes in Britain, excluding deaths by violence and accident, was 3.8 per cent. in 1960.

. . . and in lives

In Australia, too, deaths from lung cancer are increasing. In 1960 they comprised 1.88 per cent. of all deaths, compared with 1.77 in 1959.

Smoking can, also cause — states the Royal College of Physicians' report — bronchitis, coronary heart disease, other types of cancer, and it can contribute to tuberculosis.

Yet we reach for another cigarette! It's too late to stop now, we reason. If we're going to get any of these diseases we've already done the damage.

But that's not the real reason. Honestly, for some it's too painful to stop. It seems impossible. We couldn't work without a cigarette, we couldn't relax.

What about the anti-smoking "cures"? I took some pills

once. They were foul-tasting, but they did the trick — for three months.

Then food tasted better, skin and eyes were clearer, somehow there was more energy to give to life — and cigarette smokers, with their "stale" smell, ashed clothes, stained fingers, and messy ashtrays, were revolting.

Cured! So one cigarette a day wouldn't hurt. And gradually I was back to the stage of being unable to manage with-

out a cigarette. I was an addict.

And I'm now stuck, it seems, with this traditional "dark brown taste," the increased cost of living, and possibly lung cancer.

Still, the little "cure" — if temporary — was rewarding. And it proved that the only effective way to stop smoking is never to start.

It seems such a simple decision to make.



THE COST of trying to look sophisticated (right) or manly (left) is greater than you think.

HOW TO RUIN A PERFECT



● No question about it, ruining a nice dress is so easy that anyone can do it. The three girls pictured above have all managed to look positively gruesome by adding too many and quite wrong accessories to their outfits. They have, of course, been carefully arrayed to show just what such mistakes can do. (See how many of their mistakes you can spot before looking at them in the same clothes on the opposite page where their sartorial "wrongs" have been "righted.") The moral of all this is — don't try to make too much of a good thing. Simplicity is the basis of good fashion.

ECTLY GOOD DRESS



MIX PLAIN AND SMART accessories to make the most of this green double-jersey skimmer dress that's fitted, flared, and box-pleated all at once. Short gloves (and matching, high-heeled shoes) don't overpower. A little bowler, banded in beige to match gloves and shoes, sits back on the head. Plain gold bracelets and pearl cluster in gold setting blend prettily.



CHANEL SUIT of blue double-knit jersey with red binding and heraldic buttons looks casual and smooth with buttoned jacket, short navy gloves (she's wearing navy, medium-high stack-heel skin shoes, too). Well-brushed hair, gold chain bracelet, and gilded pin to match jacket buttons add to the gay, young effect.



BELLE OF THE BALL knows that wild pink chiffon, spotted all over in gold and cut on oblique lines with a low flounce and bow at the side, looks fabulous in its own right. Gone are the headband, the earrings, the plastic shoes, and gold gloves that cluttered the scene before. In their place, just long white gloves, a crystal bracelet, and simple white satin court shoes, elegant and high.

Fashions from Farmer and Co., Sydney.

Teenagers' Weekly — Page 7

Louise
Hunter

Here's

your answer

She's crushed

"I AM 18 and have known a certain boy for six years. Then we used to go to high-school dances, go bike-riding, and write crazy letters to each other, which are now stored away in a little locked chest. I thought I had a schoolgirl crush, but now I'm not so sure. About four months ago he called unexpectedly, and since then we have been seeing one another two and three times a week. But he has another girl, too, whom he has been dating for 18 months. I'd like to have it out with him by saying it's either her or me, but I can't bring myself to do it. I go out with other boys, but just think of him. I feel sorry for the other girl, too, but my friends say, 'What you don't know won't hurt you,' and my mother says not to worry; it will all work out. What do you think?"

"Hurt," Qld.

I'm on the young man's side. He is indulging in that fine old Australian custom of having two bob each way. If he doesn't win one girl, he has got the other charmer to take out. I think going out with many girls is good for young men of 18, but I know the girls they take out disapprove bitterly.

You, and practically every other modern girl, must have an old-fashioned declaration—your boy-friend must declare his intentions and feelings aloud before he even knows them. Relax and remember what your other said: Don't worry and it will work out.

Take five

"THERE are five boys I see on the train every morning. They are very well-mannered. Four of them have taken me out, but the fifth one, whom I like the most, hasn't asked me yet. Just as he goes to, something always happens. What shall I do?"

"Cam," Qld.

Nothing. You sound most successful.

Is there a cure?

"I AM a boy of 14 and whenever I am at school or talking to people I stutter and the words I want to say won't come out. It is very embarrassing. Do you think there is a cure?"

"Worried," N.S.W.

Yes. Medical science has studied stammering until now its improvement (and, generally, its cure) is only a matter of treatment.

You should telephone or write to the president of the Australian Association of Speech Therapy, Royal Alexandra Hospital for Children, Bridge Road, Camperdown, N.S.W., and ask for an appointment to visit the speech therapy clinic.

At that appointment you will be told what treatment you require and which clinic you should attend.

Treatment is not expensive, and it pays great dividends in happiness.

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Chinese custom?

"MY sister is 18 and is very attractive.

About six months ago she fell in love with a very handsome boy who is nearly 20, but he didn't seem to notice her as other boys did. I told her I would try to get him interested in her. I am 16. I started talking to him and he asked me to the pictures with him. I went so I could tell him how lovely my sister is. I talked about her all night, but he's interested in me, not her. Now I'm in love with him, but every time he goes to kiss me I run off, as the thought runs through my head that I am hurting my sister."

"In Love," S.A.

In China in the old days they employed people called "go-betweens" to arrange marriages. The couple to be married were always young, the go-betweens ancient and unattractive.

Your sister has made the ghastly mistake of employing an attractive go-between. She should have had more sense. He's your boy now. Enjoy yourself while he's around.

Your sister will be hurt, but she'll get over it. If you tell her the truth you'll be better friends than ever later on.

All bottled up

"I AM an average everyday working girl, and I am nearly 18. About eight weeks ago I met this nice boy at the shops near our place. He drives a milk truck. He always speaks to me and I have been on the milk round with him twice. He is nearly 22. Just recently I received an invitation to a party for myself and a friend, and I was wondering if it would be all right to ask him to go or not. I am a bit confused and a bit shy."

"Shy," Vic.

Don't be shy. Ask him.

Go it alone

"WE are three very attractive 19-year-old girls who are seeking advice on how to get boy-friends. Although we attend all social functions and church gatherings where there are boys, we don't seem to have much luck in achieving a friendship. Do you think we will be left on the shelf?"

"The Three Spinsters," Vic.

Yes, unless you split up and stop hunting in a pack.

Being your age

"WE are two 13-year-old girls who have recently had boy-friends. After thinking this over, we have decided we are too young for boy-friends. We are going around with a girl whom we like very much, but she has a boy-friend, and goes out with him. Should we drop this girl or stay friends with her? She is the same age as we are. Also, do you think we should accept an invitation to a school social which is on soon?"

"Doubtful," N.S.W.

I am so delighted to meet the two of you, by letter. There is nothing nicer or sweeter than a 13-year-old girl who acts like one, and that is what you are both doing when you decide you are too young yet for boys.

I don't think you should drop the girl who has a boy-friend. And certainly accept that invitation to the school social.

Too young

"I LOOK 16 but am only 14. However, I am going out with a lot of boys and have had my eye on one for a long time. He is very nice and he thought I was around 16 or 17. When I told him I was only 14, he said it didn't matter and he wanted to take me out, anyway. That Saturday night we went to the pictures and ever since he hasn't said a word to me. He is 18½. Do you think it is because of my age?"

"Fen," Tas.

Yes.

Presents of mind?

"COULD you please tell me if it is right or wrong to give a boy-friend or girl-friend a present at Easter, apart from chocolates and eggs?"

"Wondering," Vic.

Any time of the year is a good time to give people presents. It's the unexpected ones that are so nice.

I don't think it is a good idea to start making Easter a gift season, whether it is eggs, chocolates, or trips to the moon. You might decide to do so and embarrass the receiver who had decided it was silly to give presents at Easter.

Why not just decide on good wishes and kind thoughts?

● Although pen-names and initials are always used, letters will not be answered unless real name and address of sender is given as a guarantee of good faith. Private answers to problems cannot be given.

Has he changed?

"I DON'T think my boy-friend likes me any more. After I tell you the way he has changed toward me I want you to tell me if my fears are right. He does not speak politely to me any more, but tells me to shut up when my other girl-friend wants to say something. He has not asked me out for nearly a month. We used to go out together every Saturday night and we used to be so happy. We have never had a row, not even a quarrel. We always used to joke together and we were close friends. Now when I talk to him I feel as if I am making a fool of myself. We are both 19. I am afraid he is trying to give me up."

"Mill," Vic.

He is. Why don't you tell him you don't want to go out with him any more? I know it wouldn't be true, but at least it would salvage some of your pride and something of the happiness you shared before.

Tight skirts

"I AM 14 and would like to know if I am old enough to wear lipstick, tight skirts, and stockings. Also, do you think I am old enough to sit with boys at the pictures?"

"Worried," W.A.

Pink lipstick and stockings (if you can afford them) are right for you, but no tight skirts or sitting with boys at the pictures, please.

TABLE MANNERS

SITTING, TALKING

From "Tiffany's Table Manners For Teenagers."



DON'T throw your arm over the back of your chair.

DON'T sit on the back of your neck.



DON'T air your views in a loud voice. Be more interested in hearing the other person's views rather than your own. That is the essence of good conversation.



IN today's magic world of "instant" wonders it's a comforting thought to know that last-minute invitations need no longer ring the panic bell.

With a few canny tricks that save face—and the situation—at your fingertips, you can still look fresh and glamorous for even the most festive party date.

When you're feeling fagged out—take a tub, a lazy, warm, perfumed one. This type of bath is a real beauty treatment, particularly if you have a bath-tray that fits across the tub to hold face cream, hair rollers and clips, and nail gadgets.

Simply cream or mask your face, roll up your hair, and luxuriate for ten or more minutes. Use soap and bath salts, oil, or bubble bath that smells good.

While away the time by working on cuticles or smoothing callused soles, or just wear a pair of eye pads for ten minutes while you relax—a soothing idea.

Hair in need of a shampoo? Well, then, tackle it first with a hairbrush slipped into an old nylon stocking. Brush vigorously, parting your hair at one-inch intervals as you go.

The nylon will pick up lint and grime, giving your hair a useful dry cleaning. Keep moving the stocking to a fresh position every now and again. Then dampen your locks with a cologne spray and set it becomingly.

Cologne acts as a quick dry setting agent.

But perhaps your hair is dry and flyaway? In that case, smear some creamy hair-conditioner between your hands and pat gently all over the hair. Then warm your hands under the hot-water tap and press firmly into shape, holding for a few moments so that the hair can absorb the heat and stay put.

These days it's simple to walk into any store and any number of shops and pick up a container of hair-spray; but if you happen to be caught without any spray some evening here's what you do:

Take a tablespoonful of ordinary soft sugar and add it to half a tumbler of water. When dissolved, pour the sugar-water into an atomiser, shake well, and spray it over your not-so-smooth head. It works wonders, but expect to shampoo your hair within a day or two.

For a lacklustre, dry complexion that has only minutes to get glowing for an outing, consider a whipped-cream facial. But hold everything—no giggling. It truly does soften dry skin.

For this tasty facial you steam your face and neck briefly to open the pores and then you take the snowy goo and massage it in well.

Let it stay on for five minutes or more and then rinse off with cool water.

By
Carolyn
Earle

● *There's nothing like keeping a few quick beauty tricks up your sleeve for sparkling up your looks whenever they need it. In 60 seconds a girl can repair reasonable neglect, or in half an hour she can work a minor grooming miracle.*

GIRLS WERE PANES IN THE NECK!

● I see that 30 London engineers went on strike recently because they were stopped from watching girls go by.

THE boss reckoned the lass-looking was distracting them, causing production to fall, and whitewashed the windows.

One engineer said: "When the girls went past the windows we didn't mean to look at them, but we couldn't resist it."

I can't say I blame them. If bosses can have signs on their walls reading "Think," why can't the men have mental reminders that say, "Wink?"

Anyway, engineers, particularly, must be rather prone to girl-watching. It would be so easy for one to rivet his gaze on a girl, especially if she were a brazing hussy.

Automotive engineers would, perhaps, be even more interested in other sorts of chassis and bodies.

And it would be easy to forget blueprints in favor of having designs on a damsel.

Naturally, of course, engineers are not the only workers who could have been involved in the London dispute. (They went back to work, by the way. I suppose the trouble was settled out of courting!)

Yes, even a man working in an office full of pretty girls could find his gaze straying to papsies passing by. You know the old saying: "Fresh postures are always keener!"

And it would be possible for a haughty headwaiter to neglect his duty and become a filly minion!

Many other phases of industry are bedevilled by belle-ogling. So much so, in fact, that the English language contains many everyday expressions referring to the problem.

For instance, in the road-digging business too many pretty pedestrians could cause a foreman to sigh that the age of shovelry is dead!

Of course, the employer's attitude is as understandable as the strikers'. He might fear that the men could want him to provide a parade of girls—you might call the system a 40-"wow" week.

He would certainly feel that only making eyes was not very good business. And he reckons his men are Monday to Friday welders—not Tuesday Welders!

And he could also believe that it is reasonable for engineers to give up girls—because in a workshop there are usually enough vices!

... So, you see, it all depends on your point of view—though I must say the engineers' is more pleasant.

But I must concede their employer did the right thing by taking measures to prevent the problem arising again rather than sacking any men.

In fact, other bosses facing similar situations could well take it as a golden rule: "Don't fire until you whitewash the apples of their eyes!"

—Robin Adair

Beauty boosts

AUSTRALIAN PAINTERS

By Douglas Watson

Sunlight and atmosphere

6. TOM ROBERTS (1856-1931)

THE names of Tom Roberts and Arthur Streeton are frequently linked together in the Australian art world. They were contemporaries who, from time to time, worked in close association, exploring the theories of Impressionism and adapting them to suit their own styles of painting.

Tom Roberts was born at Dorchester, England, in 1856. He was 12 years old when he arrived in Australia with his widowed mother. Soon after, he began working as a photographer's assistant.

Even as a child Roberts had wanted to become an artist, so he began attending the Carlton School of Design, studying under Louis Buvelot—a leading painter in Australia. Later, he attended classes at the National Gallery School in Melbourne and, to supplement his income, began drawing for Melbourne newspapers.

In 1881 Roberts returned to England and enrolled as a student at the Royal Academy School. This was followed by a period of study in Paris. Then, with another Sydney artist—John Russell—Roberts went on a walking trip through Spain.

It was this trip, and the time he spent in Paris, which turned Roberts' thoughts toward Impressionism. The painting reproduced above—"Coogee Bay, 1888"



"COOGEE BAY, 1888," by Tom Roberts. Collection of the Art Gallery of N.S.W.

—shows Roberts' devotion to nature—sunlight and atmosphere are all-important. Although the picture was painted directly on to the canvas with a square brush, it has great delicacy and sensitivity.

After his visit to Europe Roberts returned to Australia in 1885, where he worked for a while with artist Frederick McCubbin in Melbourne, later moving to Mentone, one of the city's seaside suburbs, where he was joined by Streeton.

While he was working with McCubbin, Roberts developed a great love for the paintings of Turner,

with their feeling for poetic landscapes. Light and its effect on landscape moved him greatly.

By 1890 Roberts had developed an interest in subject pictures, and among these were "Shearing the Rams" and "The Golden Fleece." In his desire for authentic atmosphere, Roberts worked with the shearers and drew them in action.

These were the most important subject pictures painted in Australia up to that time.

NEXT WEEK: Arthur Streeton



LISTEN HERE —with Ainslie Baker

Robyn gives up ballet to sing on TV, discs

With two "Bandstand" appearances and a brand-new recording contract in her pocket, pretty 19-year-old Robyn Alvarez isn't shedding any tears giving up her former ambition of becoming a ballerina.

studied at the same ballet school as Patsy Cline, and like Patsy, an internationally awarded.

When she's only just started a recording and TV career, Robyn has had a gruelling time in show business. She toured N.S.W. and Queensland under canvas as Sorlie Revue Com-

panies her "Bandstand" and another entertainer, Jimmy, who told Brian that his brother drummer at the Potts Hotel where Robyn has singing, thought she would be on TV.

I went to hear her, and the result — two "Bandstand" appearances within a couple of weeks.

Her father is of mixed American descent and is Australian. She is St. Brigid's College, Kville, but now lives at home. She collects progressive records, and at the beach home likes to wear her bikini and long.

She's planning to help her younger sister, Lynette (who's 15 and "likes to swing"), to get a foothold in show business, too.

FOR his first disc under his new five-year contract with Festival, Rob E. G. has thought up a cute title that could catch on as a gag line. It's "Si Senor (I Theenk)." The number's a Mexican-flavored instrumental and will be the first he has released since last June.

On the flip he twists up the old "Swanee River" and pays a compliment to Western Australia by calling it "Swan River (Twist)."

Local talent: Ever wondered what sort of songs Dad used to sing when he was a dashing young fighting-man? Some of them—the more respectable, anyhow—are on a Melbourne-made W. and G. LP, "Sing Along and Remember."

Keep it in mind for the father who hasn't yet had his birthday. He'll love it and love to think he used to be as tough as the Digger on the jacket. Grandpa wouldn't mind it, either.



Robyn Alvarez

THIS seems to be the year when everyone's going Australian. Now it's the De Kroo Brothers, who come up with a smooth and easy modernised version of the old "Road to Gundagai" (Festival 45). They do Buddy Holly's hit "Peggy Sue" on the flip.

Pops: Two good-looking LPs in American book-style hard covers are now out on the Time label.

That wonderful musician Al Caiola leads the guitars and conducts his own arrangements of such colorful numbers as "Marie Elena," "Ay, Ay, Ay," and "Valencia" on "Percussion Espanol," Vol. 2.

The other, "Cha Chas for Dancing," features the Hugo Montenegro orchestra in an unusual mixture of North American pop standards ("Tea for Two," "Mack the Knife") and numbers with genuine South American titles and tempos.

WHILE so many people are still listening to their "Nut-rocker," now's the time to mention that there's a "B. Bumble and The Stingers" EP (Top Rank). This time they're not mucking about with the classics but "Boogie Woogie," "Bumble Boogie," "School Day Blues," and "Near You."

HOW old were you in 1951? That's when someone called Johnnie Ray burst on to the pop scene with "Cry" and a new, highly emotional style of singing

JAZZMAN KENNY BALL, whose "Midnight in Moscow" has put him near the top of the popularity charts the world over, recently revealed the origin of his hit tune. "We heard the number one night on a foreign radio station," he told our man in London, Brian Gibson, "but we didn't know the title. Then we hummed it to a friend, who told us that it was an old Russian folk song very popular in Moscow."

"Midnight," released in Britain late last year, has done more for Kenny than any of his previous recordings—and has done a lot to promote the popularity of trad jazz.

"Trad music," said Kenny, "is a happy sound that has become popular because there's an element of spontaneity in it that you don't find in other forms of music."

"Audiences like it because it's off the cuff, and we enjoy playing it. That's the great thing about trad—this double enjoyment on the part of audience and players."

To young jazzmen Kenny's life story has all the ingredients of the rags to riches legend. He has been an electrician, salesman, and copywriter but has always kept his sights firmly on his music.

Once his band was making £15 a night. Now they walk away with nothing less than £200.

But they score on their music alone. The fancy waistcoats and uniforms worn by other jazz groups are not for the Ball band.

They're happy wearing neatly tailored grey suits with matching ties.

"We're not the sort of band that needs to dress up," he said. "Anyway, we wouldn't take it seriously enough. But we are serious about the music we play because we believe in it."

Kenny's recording fame began a year ago when he decided to jazz-up the Cole Porter song from the Crosby-Sinatra film "High Society" called "Samantha." Within a few weeks it was shooting to the top of the British hit parade, where it stayed for months.

But it has been "Midnight" which has established Kenny Ball as a world jazz name. His latest, "March of the Siamese Children," is already a chart-topper.

that drove parents mad but was adored by teenagers.

If you've never heard "Cry," it's out now on the new label, Liberty, with Johnnie's big, new "Scotch and Soda" on the other side—no doubt to celebrate his sixth Australian visit, scheduled for the end of this month.

HE'S as good as any and better than many, so why not "Twist With Dion"? You'll be doing it to "Runaround Sue," "Kansas City," "Dream Lover," and "The Majestic" (Festival EP.)

Movie music: The soundtrack music from "Summer and Smoke," conducted by its composer, Elmer Bernstein, is on an R.C.A. LP that should be a popular choice among those who enjoy an uninterrupted session of well-played mood music.

For those who don't want the whole works, a nice little single from the same label offers the film's theme together with "Maria." Peter Nero, playing with an orchestra under Marty Gold, gives both the romantic piano concerto treatment.

NORTH HEARING

BEETHOVEN: Piano sonatas

BEETHOVEN wrote 32 piano sonatas, of which perhaps half a dozen appear regularly on records and in concert programmes. It is worth noting that the most popular ones are those that bear titles ("Moonlight," "Appassionata," etc.). And while it is true that some of them acquired nicknames because they were popular, it is also unfortunately true that nicknamed works always seem to have a "box-office" advantage over equally good or better works with catchy names.

It is good to see that one of the finest young pianists of today has chosen two unnamed and slightly lesser-known sonatas for a recording issued by Westminster.

The artist is the Chinese pianist Fou Ts'ong, and the sonatas are the 30th (Opus 109) and 31st (Opus 110)—two of Beethoven's sublimely lyrical keyboard works. It is in every way an outstanding recording.

Fou Ts'ong, a brilliant and deeply sensitive pianist, recently arrived in Australia. Now 28, he was born in Shanghai and studied under European (Italian and Russian) teachers. He settled in London in 1958.

—Martin Long

Contribution to The Australian Women's Weekly — April 25, 1962

Teenagers' Weekly — Page 11

SOON, AND FOR THE FIRST TIME, you will see Pat Boone drunk, making love to a girl, singing an acrobatic musical number and a song specially written for him by Richard Rodgers, and madly driving the red racing car below (a 1954 Austin-Healey with a top speed of 147 m.p.h., which won the 1961 Pacific Coast Championship for class C modified. The car has a Devin body, a 1955 Chev. 4340c.c. V8 engine developing 250 horsepower with three Rochester carburetors and Duntov camshaft). Despite this, Pat has not fallen from his pedestal—he does all these odd (for Pat) things in his latest film, "State Fair," which will be released in Australia at Easter by Twentieth Century-Fox. Co-starring with Pat will be Bobby Darin, Ann Margret, Pamela Tiffin, Alice Faye, and Tom Ewell. "State Fair" is a Hollywood classic. First filmed in 1932, starring Janet Gaynor and Lew Ayres, it was made again in 1945 with Jeanne Crain, Dick Haymes, and Dana Andrews, and with music and lyrics by Rodgers and Hammerstein—the first time they had written a musical for the screen. R. and H. are again responsible for the songs in the new "State Fair," which has been filmed in CinemaScope.



THING BAG

at is pulled
with buckle.

FLAP

Using No. 4 needles, cast on 33 sts. Work in st-st. for 6 rows.

Next Row: Sl. 1, k 1, p.s.s.o., k to last 2 sts., k 2 tog.

Cont. in st-st. for 5 rows.

Next Row: Sl. 1, k 1, p.s.s.o., k to last 2 sts., k 2 tog.

Next Row: Purl.

Rep. the last 2 rows until

dec. to 17 sts. Cast off 4 sts.

at the beg. of the next 2 rows.

Cont. on rem. 9 sts. for 2in.,

then dec. 1 st. each end of

every row until dec. to 3 sts.,

p 3 tog. Fasten off.

TO MAKE UP

Press with a warm iron and

damp cloth. Cut stiffened

lining $\frac{1}{2}$ in. smaller than shape

and silk $\frac{1}{2}$ in. larger than shape.

Cut a piece of thick cardboard

2 x 10 $\frac{1}{2}$ in., and place at base

of bag to make firm. Line with

stiffened lining. Stitch handles

each end, then line with silk.

Fold the 4 gusset sts. in and

press, now lace-stitch each side

and lace-stitch gusset to base.

Line flap, stitch across back of

bag. Sew on buckle, or slip

buckle on to flap and fasten to

bag with a large press-stud.

Row: K twice into first
last st., k twice into

Row: Purl.

last 2 rows.

Row: Cast on 4 sts. for

k to end.

Row: Cast on 4 sts.

set, p to end.

on these 45 sts. for 9in.

Row: Cast off 4 sts., k

Row: Cast off 4 sts.,

d.

in st-st. for 2in.

Row: Cast on 4 sts., k

Row: Cast on 4 sts., p

in st-st. on these 45 sts.

Row: Cast off 4 sts., k

Row: Cast off 4 sts., p

Row: Sl. 1, k 1, p.s.s.o.,

2 sts., k 2 tog.

Row: Purl.

last 2 rows.

4 rows st-st. Cast off.

ASTRAKAN COAT-DRESS

● Design is in simple stocking-stitch with wrong side of work facing outwards. Binding can be knitted or in felt.

Materials: 29 (30, 31) balls Lincoln "Astrakan"; 6 (6, 6) balls Lincoln "Crepetex"; 1 pr. each Nos. 9 and 6 knitting needles; 1 stitch-holder; 1 button; 6 hooks.

Measurements: To fit loosely 32 (34, 36) in. bust; length from shoulder, 40 (41, 42) in.; sleeve seam, 18 (18, 18 $\frac{1}{2}$) in. Tension: 8 $\frac{1}{2}$ sts. and 13 rows to 2in.

BACK

Using No. 6 needles, cast on 76 (80, 84) sts. and knit 7 rows.

Next Row (R.S.F.): Purl.

Next Row: Knit.

Cont. in reverse st-st. until

work measures 30 (30 $\frac{1}{2}$, 31 $\frac{1}{2}$)

in. or length required to under-

arm.

To Shape Armhole (R.S.F.):

Cast off 5 sts. at beg. of

next 2 rows. Dec. 1 st. each

end of next 4 rows, then every

alt. row until 54 (56, 60) sts.

rem. Cont. without further

shaping until armhole measures

3 (3 $\frac{1}{2}$, 3 $\frac{1}{2}$) in. on the straight

then inc. 1 st. each end of

next and every foll. 5th row

until 62 (66, 70) sts.

Cont. without further shaping

until armhole measures 9

(9 $\frac{1}{2}$, 9 $\frac{1}{2}$) in.

To Shape Shoulder and

Neck (R.S.F.): Cast off 4

(5, 6) sts., p 19, cast off 16

(18, 20), p 23 (24, 25).

Next Row: Cast off 4 (5, 6),

k 19, turn, leaving rem. sts.

on st-holder.

Next Row: Cast off 2 sts.,

purl to end of row.

Next Row: Cast off 5 sts.,

knit to end of row.

Rep. last 2 rows once. Cast

off rem. 5 sts. Join wool at

neck edge to sts. from st-holder

and work to correspond.

LEFT FRONT

Using No. 6 needles, cast

on 38 (40, 42) sts. and work

as for back to underarm.

To Shape Armhole (R.S.F.):

Cast off 5 sts. at beg. of next

row, then dec. 1 st. at arm-

hole edge every row 4 times,

then every alt. row until 26

(28, 30) sts. rem. Cont. with-

out further shaping until ar-

hole measures 3 (3 $\frac{1}{2}$, 3 $\frac{1}{2}$) in., then inc. 1 st. at armhole edge of next and every foll. 5th row until 31 (33, 35) sts.

To Shape Neck (W.S.F.):

1st Row: Cast off 2 (3, 4) sts.,

knit to end of row.

2nd Row: Purl.

3rd Row: Knit 2 tog., knit

to end of row.

Rep. last 2 rows until 22

(23, 24) sts. rem.

To Shape Shoulder (R.S.F.):

Cast off 4 (5, 6) sts., purl to

end of row.

Next Row: K 2 tog., knit to

end of row.

Next Row: Cast off 5 sts.,

purl to end of row.

Rep. last 2 rows twice.

RIGHT FRONT

Work to correspond with

left front, reversing shapings.

SLEEVES

Using No. 9 needles, cast on

38 (42, 42) sts. and work in

(k 1, p 1) rib for 2 $\frac{1}{2}$ in.

Change to No. 6 needles and

work in reverse st-st., inc. 1

st. each end of next and every

foll. 6th row until 70 (74, 74)

sts. Cont. without further

shaping until sleeve seam

measures 18 (18, 18 $\frac{1}{2}$) in. or

length required.

To Shape Armhole (R.S.F.):

Cast off loosely 3 sts. at beg.

of next 2 rows, then dec. 1 st.

each end of every row until

36 (40, 40) sts. rem.

Cast off 3 sts. at beg. of next

2 rows, 4 sts. at beg. of next

4 rows, then 5 sts. at beg. of

next 2 rows. Cast off loosely.

FRONT BORDERS (2)

Using No. 9 needles and

Crepetex wool, cast on 30 sts.

and work in st-st. until work

measures 36 (37, 38) in., end-

ing with a purl row. Dec. 1 st.

at each end of every row until

4 sts. rem. K 4 tog. Fasten off.

NECKBAND

Using No. 9 needles and

Crepetex wool, cast on 4 sts.

and, commencing with a purl

row, work in st-st., inc. 1 st.

each end of every row until 30

sts. Cont. without further

shaping until work measures 17

(17 $\frac{1}{2}$, 18) in., ending with a

of every row until 4 sts. rem. K 4 tog. Fasten off.

TO MAKE UP

Steam-press lightly. Join

side, shoulder, and sleeve

seams. Sew sleeves into arm-

holes. With right side of neck-

band to right sides of front

borders join mitred edges,

leaving space for buttonhole on

right front.

Using fine back-stitch, sew

borders and neckband in

position, casing neck edge

slightly. Fold borders and

neckband in half lengthwise

and slip-stitch free edge to

inner seam edge. Work around

buttonhole and sew on button

to correspond.

Commencing from button-

hole, sew hooks in position

5in. apart. Work loops on left

front opposite hooks.



GARTER-STITCH JERKIN

A pattern that couldn't be easier — in garter-stitch with small amount of shaping.

Materials: 9 (10, 11, 12) balls "Peacock" Bulkyknit; 1 pair No. 6 needles; 4 large buttons; bias binding.

Measurements: To fit 32 (34, 36, 38) in. bust; length from top of shoulder 16 $\frac{1}{2}$ (16 $\frac{1}{2}$, 17, 17 $\frac{1}{2}$) in.

Tension: 5 sts., 1 in.; 10 rows, 1in.

BACK

Using No. 6 needles, cast on 90 (96, 100, 106) sts. Work in g-st. for 9in., or required length, to armholes. Shape

armholes by casting off 4 (5, 5,

6) sts. at the beg. of the next

2 rows. Dec. 1 st. (1 st. in)

from each end of the next 4

(5, 5, 5) rows, then every 2nd

row 4 (4, 5, 5) times. When

armholes measure 7 (7 $\frac{1}{2}$, 7 $\frac{1}{2}$,

7 $\frac{1}{2}$) in., shape neck as follows:

Next Row: K 28 (29, 30, 31)

sts., leave on a spare needle,

cast off loosely 10 (10, 10, 12)

sts., k 28 (29, 30, 31) sts.

Cont. on last 28 (29, 30, 31)

sts. and cast off 4 (4, 4, 4) sts.

at neck edge every 2nd row

twice, then shape shoulder by casting off 6 (7, 8, 9) sts. at armhole edge of the next row. Cast off 7 (7, 7, 7) sts. at armhole edge every 2nd row twice. Join wool at neck edge and work other side to correspond.

FRONT

Work the same as for back, making buttonholes as follows, first set being 2in. from lower edge and second set 2in. before armhole shapings:

BUTTONHOLES

1st Row: K 4 sts., cast off 4 sts., k to last 8 sts., cast off 4 sts., k 4 sts.

2nd Row: K 4 sts., cast on 4 sts., k to last 4 sts., cast on 4 sts., k 4 sts.

TO MAKE UP

Press with a warm iron and damp cloth. Join shoulder seams. Stitch bias binding around neck and armholes if required. Sew buttons on back to correspond with button-

Feature continued overleaf

THE AUSTRALIAN WOMEN'S WEEKLY — April 25, 1962

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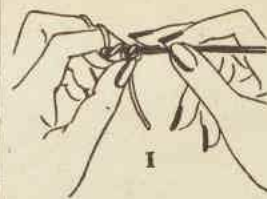
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KNITTING FOR BEGINNERS . . . from page 31

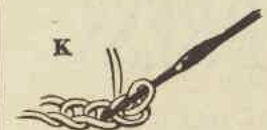


14th step: Pass crochet hook under the thread and catch the thread with the hook (figure I). This is called "thread over."

15th step: Draw thread through the loop on the hook to make one chain.



16th step: Repeat 14th and 15th steps until you have sufficient chain-stitches. Always draw loops up evenly, yet not so tightly that the chain loses its elasticity. Practise until you are able to work the chain-stitches in an even size (figure J).



TO WORK DOUBLE CROCHET — 1st step: Make a chain of 20 stitches.

2nd step: Insert hook from the front under the two top threads of 2nd chain from hook (figure K).



3rd step: Catch thread with hook (figure L).



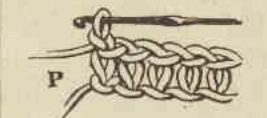
4th step: Draw thread through chain. There are two loops on hook (figure M).



5th step: Thread over (figure N) and draw through two loops—one loop remains on hook.



6th step: One double-crochet has now been completed (figure O).

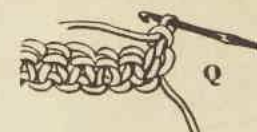


7th step: For following double-crochet the hook is inserted under two top threads of next chain and steps 3 to 6 are repeated.

8th step: Repeat 7th step until a double-crochet has been worked in each chain.

9th step: One chain is worked at the end of the row of double-crochets (figure P). The turning chain stands for one double-crochet.

10th step: Turn work so that the reverse side faces you (figure Q).



Second Row—1st step: Insert hook from the front under the two top loops of first stitch, which is the last stitch made on the previous row.

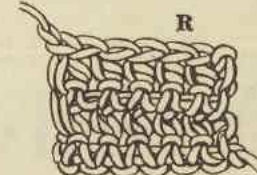
2nd step: With hook, catch the thread and draw through the stitch — there are now two loops on the hook.

3rd step: Catch thread with hook and draw through the two loops—one loop now remains on the hook.

4th step: The next double-crochet is made by inserting hook from the front under the 2 top loops of next stitch and repeating steps 2 and 3.

5th step: Repeat steps 4, 2, and 3 until a double-crochet has been worked in each stitch. Make 1 chain and turn.

6th step: Repeat second row until you consider you are familiar with the stitch. Break off (figure R).



Breaking off:
1st step: Omit turning chain at end of the last row.

2nd step: Clip thread about 2 in. from the work and bring this loose end through the one remaining loop on the hook and pull it tightly.

When working a double-crochet trim round knitted work, treat each cast-off stitch as one chain.

JOINING IN WOOL ON KNITTING: It is advisable to join yarns at the beginning of a row, leaving the two ends free and knotting together later on. Before sewing up garment darn in ends and use any wool left over for sewing up.

BEFORE YOU START KNITTING:

(1) Choose your pattern carefully, make sure that you really like it and that it does contain instructions for your size. Adapting a pattern to another size requires expert knowledge.

(2) Buy the wool stated in the pattern. If another wool is substituted it can make the finished garment the wrong size and affect the quantity of wool required. Be sure that all the wool you buy is from the same dye lot, as slight variations in tone are unavoidable in successive dye lots.

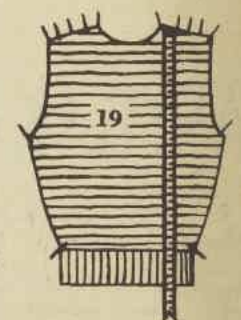
(3) Have the correct-size needles, crochet hook, and any holding pins specified in the pattern, and a tape-measure.

(4) **TENSION:** One of the most vital things in successful knitting and yet it is the most neglected. The designer has planned a garment to be knitted at a tension of so many stitches and so many rows to one inch and works the whole thing out carefully to this tension. If a knitter happens to be knitting at a tension which varies from that specified in the pattern, the end measurements will be wrong and the quantity of wool will vary. Certainly never take it for granted that your knitting is "average," as no two people knit exactly alike.

It is better to spend half an hour working a test piece of knitting than waste many hours and a lot of wool creating a garment that cannot possibly be the right shape.

TESTING FOR TENSION:
All tension is measured over stocking-stitch unless stated otherwise.

For all knitting patterns cast on twenty stitches in the wool and needles specified in the pattern and work 20 rows in stocking-stitch (knit one row, purl one row). Measure this test piece of knitting by laying it on a table, taking care not to stretch the fabric. Lay a ruler on the knitting and count the exact number of stitches to the inch and check this against the tension given at the beginning of the pattern. If you have too many stitches use a size larger needles, and if you have too few stitches use a size smaller needles.



MAKING UP: This is important if a tailored line is to be achieved. Lay flat the various knitted sections. Measure and pin to size, but do not pin outside edge of ribbing. Use plenty of pins and place each piece, wrong side up, on an ironing pad, preferably a thick blanket with a cotton covering. Place a tape-measure across the underarm and put in one or two pins to mark the right width. Do the same lengthways, measuring from the shoulder to the lower edge. Now pin all round the edges of the fabric with pins spaced about half an inch apart. Place pins inside the ribbed band (diagrams 18, 19, and 20).

Press each pinned piece. For plain smooth fabric and patterned and lace fabrics use a warm iron and damp cloth. Ribbed fabrics should be pressed very lightly with an almost dry cloth. Chunky, raised stitches and textured yarns generally require only light pressing.

Press lightly and gently with a cool iron, using a damp cloth. The iron must be on the required setting. If using a steam-iron make sure the steam is turned off. This will ensure that your finished garment retains all its light, bulky, or textured look.

Continued opposite

Mittens for five-to-ten-year-olds

● If you are very new to knitting omit the pattern stitch panel on these mittens and work them in stocking-stitch with a single rib trimming. They take about an ounce of wool.

Materials: A 1oz., B just over 1oz. Woolworths Nylo 4-ply wool; 1 pair each Nos. 10 and 12 needles.

Measurements: To fit A, 5 to 7 years; B, 8 to 10 years.

Tension: 7 sts. to lin. over st-st. Instructions given are for size A, any variation for size B is given in brackets.

LEFT HAND

Using No. 12 needles, cast on 44 (B 48) sts. Work in k 1, p 1 rib for 24 (B 26) rows. Change to No. 10 needles and work in st-st. for 2 rows. Commence patt.

1st Row: K 8 (B 9) sts., k 2 tog., w.r.n., k 1, w.r.n., sl. 1, k 1, p.s.s.o., k 31 (B 34).

2nd Row: Purl. Rep. last 2 rows 12 (B 13) times. Cont. in st-st. for 10 (B 16) rows or length required.

To Shape Top (right side facing): K 1, * sl. 1, k 1, p.s.s.o., k 16 (B 18), k 2 tog., *, k 2, rep. from * to * once, k 1.

Next Row: Purl. **Next Row:** K 1, * sl. 1, k 1, p.s.s.o., k 14 (B 16), k 2 tog., *, k 2, rep. from * to * once, k 1.

Cont. in this way, having 4 less. sts. every alt. row to 24 sts. Divide sts. evenly on 2 needles, break off wool and graft these sts. (or cast off and seam them).

THUMB

Using No. 10 needles, cast on 2 sts. for base of thumb and k 1 row.

Cont. in st-st., inc. 1 st. each end of every alt. row to 16 (B 18) sts. Work even in st-st. for 16 (B 18) rows or length required.

Next Row: K 2 tog. across row. Break off wool, thread through rem. sts., pull firmly, and fasten off.

Seam thumb to last inc. row.

TO MAKE UP

Press lightly. Seam ribbing and 4 rows st-st., seam base of thumb from this point up each side. Seam rem. of mitten.

RIGHT HAND

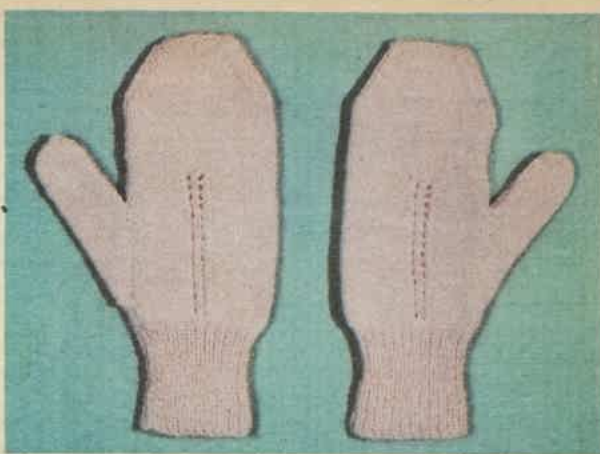
Work 26 (B 28) rows same as for left hand.

1st Row: K 31 (B 34) sts., k 2 tog., w.r.n., k 1, w.r.n., sl. 1, k 1, p.s.s.o., k 8 (B 9) sts.

Next Row: Purl.

Cont. in this way, having fancy patt. at opposite side to left-hand mitten.

Cont. to correspond with left-hand mitten.



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Continued from page 34

It is a good idea to tape heavy wools along the shoulder seams by stitching the tape in either as the garment is sewn up or when it has been completed. This is advisable with stretchy-type stitches such as fisherman's rib.

21



SEAMS:

Tailored hack-stitch is used most and gives a firm, neat seam. Use same wool as garment.

Place the two pieces of fabric evenly together, right side to right side, and pin along the part to be seamed, matching the fabric row by row throughout.

Sew with a back-stitch into the second stitch from the end of every row (see diagram 21), taking one stitch from each side of the garment, i.e., insert the needle point into the end of the last stitch and bring it out in the next stitch (again see diagram 21).

22



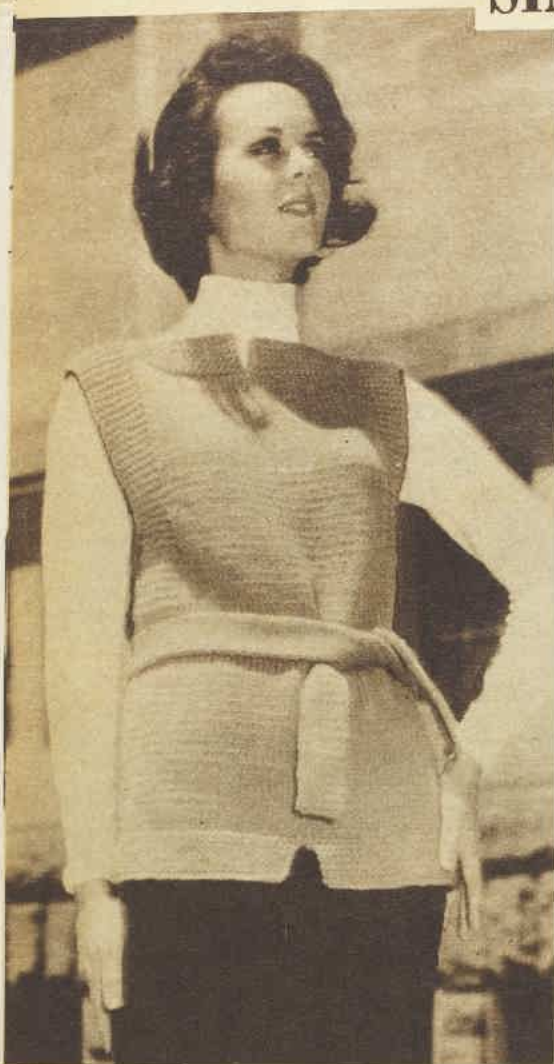
Flat seam is used for baby clothes. Place the two pieces of fabric evenly together right side to right side and sewing stitch by stitch, taking care that the "stretch" is the same as the fabric — i.e., insert needle from right to left through centre of knob (formed by knitting stitch at beginning and end of purl row) in front piece of work — then insert needle from left to right through centre of knob at back of work (see diagram 22).

Note: All ribbing is sewn with a flat seam.

Continued overleaf

THE AUSTRALIAN WOMEN'S WEEKLY — April 25, 1962

SIMPLE TO MAKE SLIP-ON TOP



Materials: 10 (2oz.) balls Patons Big Ben Crepe; 1 pair each Nos. 6 and 3 knitting needles; a stitch-holder.
Measurements: Bust 32 (B 34) in.; full length 23½ in.
Tension: 7½ sts. to 2 in.

FRONT

With No. 6 needles, cast on 33 (B 35) sts.

Work g-st. (knit every row) for 13 rows, break wool and leave aside on a stitch-holder. Commence again and make another piece to correspond.

14th Row: K 33 (B 35), transfer sts. from stitch-holder on to No. 6 needle with point toward you and k 33 (B 35) sts. on to one needle, 66 (B 70) sts.

15th Row: Knit.

16th Row: Purl.

Change to No. 3 needles and st-st. and work even for 14 in. from cast-on edge, ending with a purl row. Work as follows:

1st Row: Knit.

2nd Row: K 14, p 38 (B 42), k 14.

Rep. 1st and 2nd rows 3 times.

9th Row: Cast off 4 sts., k to end.

10th Row: Cast off 4 sts., k 10, p to last 10 sts., k 10.

11th Row: Knit.

12th Row: K 10, p to last 10 sts., k 10.

Rep. 11th and 12th rows until armholes measure 6 in. measured straight up from where sts. were cast off, ending with a purl row. K 1 row.

Next Row: K 29 (B 31), leave rem. sts. on holder.

Work in g-st. on 29 (B 31) sts. for 12 rows and cast off. Join wool to other side and work to correspond.

BACK

Make exactly the same, omitting opening at back of neck.

BELT

With No. 6 needles, cast on 16 sts.

Work in st-st. for 44 in. or required length. Cast off.

TO MAKE UP

Press work, omitting g-st. Join side seams from above g-st. border. Join shoulder seams for 3 in. from armhole edge.

Fold belt in half, wrong sides together, and neatly slip-stitch along edge. Press belt and seams.

Continued from previous page

PICKING UP STITCHES ROUND NECKBANDS: Unless this is done correctly the garment will be spoiled with holes and dragged stitches, particularly round the shaped parts of a neck edge.



If you are a knitting beginner, it is a good idea to knit up a small sample of work to experiment on.

Another good tip is to knit up the stitches on two sizes finer needles than those to be used for knitting the actual neckband (remembering to change to the given size for the 1st row). This avoids stretching the stitches and gives a much neater edge.

In knitting up through the cast-off stitches across front and back of neck, always knit through both loops of the cast-off edge (diagram 23). If you knit through one loop only you

will loosen the stitch and get ladder-like holes.

In knitting up stitches through the shaped edge where decreases have been worked, you will find there is a long and a short stitch alternately.



If you need fewer stitches than there are along this edge, always knit up through the short stitches and omit, if necessary, some of the long stitches. Also be sure to knit through both loops of each stitch (see diagram 24).



When knitting up through the straight side of neck (where a number of rows were worked without a decrease at neck edge), always insert needle right through fabric between 1st and 2nd stitches (diagram 25). If you insert it in top loop only of 1st stitch, you will get a ladder-like series of holes.

On the first row after picking up, some knitters work through the backs of the knitted-up stitches round shaped parts of neck, but this is a tip for practised knitters only, as working into the back can stretch the stitch.

SEWING FRONT BANDS TO CARDIGANS:

If the cardigan has horizontal patterns or stripes, be sure that these will match when the buttons are done up. Begin by halving both the band and the front edge of the cardigan and mark with pins. Then divide each half again and mark with pins and continue in this way until the band is firmly attached. The number of times will depend on the length of the cardigan. Before sewing up, match the pins together and ease the cardigan on to the band.

Knitting on television

To help you even more, these basic knitting stitches are being demonstrated on television this week in a series of four programmes, "Learn to Knit."

THREE of Australia's leading knitting designers are introduced by Diana Wynne, of The Australian Women's Weekly.

During the demonstrations some of the designs shown in this feature are modelled.

Even if you have missed the first one or two demonstrations you will still find the remainder full of useful advice.

The demonstration times are:

NEW SOUTH WALES: TCN Channel 9 at 1.50 p.m. on April 18 and 19.

SOUTH AUSTRALIA: ADS Channel 7 at 12.45 p.m., April 17; 1.20 p.m. on April 18; and at 3.30 p.m. on April 19.

QUEENSLAND: BTQ Channel 9 at 12.50 p.m. on April 17, 18, and 19.

VICTORIA: HSV Channel 7 at 1.20 p.m. on April 17, 18, and 19.

TASMANIA: TVT Channel 6 at 1.50 p.m. on April 18 and at 4.35 p.m. on April 19.

WEST AUSTRALIA: TVW Channel 7 at 1.50 p.m. on April 18 and at 4.35 p.m. on April 19.

Keep our "Knitting for Beginners" by you for reference.

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Checking up on the flowers

● Babies are learning all the time, and even a little meander over the lawn teaches them something new. The knowledge seeps in through the senses of sight and touch, hearing, taste, and smell.



FIRST: She sees the flowers (sight) and, because they please, she grasps one (touch). Uh-um. What to DO with a thing like that?



NEXT: She goes to taste it. But something (taste and smell) tells her it doesn't qualify as food. Funny, for it looked so tempting.

THEN: Still, it's nice to be WITH flowers. Actually, it does a person good to get out for a good crawl round to see what's what.



A mother's story

"FIVE CHILDREN—NO PAYPACKET"

● With five young children, how could I cope with my husband's unhappy drinking, which diminished his pay envelope, making daily living a hand-to-mouth affair? For others in similar circumstances, here is the story of how I managed.

I AM no longer a young woman; indeed, I consider I look ten years more than my actual age, but I feel wonderful when I realise that the struggle has been worth it.

It is with a feeling of gratitude that I write this—gratitude for the gift of perseverance, hope, and my greatest, my five children.

And at the moment of writing I am eagerly awaiting the birth of what I hope will be my first grandson.

My struggle began before World War II, when I knew that my first child was on the way.

I felt panic, because it would mean abandoning my job to rely on the unreliable housekeeping money (which, I'll just mention, varied considerably week to week).

I did not wish my father to assist me—call it pride if you will—but I wanted to battle this out for myself.

Secretly I felt he knew of my husband's weakness, but the subject lay unspoken between us.

Perhaps the imminent prospect of fatherhood acted as a sobering influence, because

that was the best year of our marriage, so for a while our domestic life was normal.

But by the time Johnno, our first-born, reached crawling age I knew it was foolish to live in the false security of my husband's twilight world.

Yet I was frustrated, not knowing just what action to take.

So mentally I went over all my assets:

We had a rambling block in a semi-rural area which could readily be utilised for growing vegetables, keeping hens, etc., and I could sew.

The latter talent proved a godsend, for, when my second baby was on the way, I knew that this was not going to be so easy. So I took in sewing and smocking, being careful to use every bit of daylight to save electricity, and my old treadle machine sewed many miles of baby muslin that year.

I can honestly say that I could not afford one new dress at that time, but I managed, by turning and re-turning my garments, to appear quite respectable.

I'll admit my self-pity was enormous on occasions, but the joy of my two sons compensated adequately for this.

Johnno, now 3, surprised

me once by gathering gum-tips and taking them to the local fruiterer secretly.

On returning he presented me with 5/- and, with elaborate seriousness, told me to be careful how I spent it. (As if I didn't realise 5/- meant more in those days than £5 does now!)

My husband was admitted to the Army and during those war years my subsidy was sent direct by the Army, so our existence was comparatively easy.

Also, by this time we had our own bantam hens (whose fighting cocks provided much

ings at how Santa could carry such a huge load.

When my husband returned, I was aware that his failing had grown considerably worse, and at one stage considered a divorce, as his perpetual quarrels were getting me down.

But I knew, as I suppose every woman who has ever loved would understand, that I never could.

My youngest son, Roger, born ten years after the eldest, was perhaps the least lucky in one respect.

For the other four assumed the duties of their father, so

Soup every night (grumble-grumble)

merriment) and a Jersey cow, the result of a speculative gamble with finances on my part.

We even managed to purchase an old mare, so besides learning to ride (and fall off) the children also had practice in the fundamentals of animal care.

Lassie, the cow, so named because of her ability to get lost, was a Christmas gift.

I laughed inwardly at the incredulous looks and surmis-

instead of receiving one slap for a bit of naughtiness Roger received four, one from each!

My husband was finally admitted to a clinic for alcoholics (where he later died).

I then realised it was time I was earning for the children's secondary education, so

I applied successfully to a drapery store as furnishing adviser (a lucky break, for all I knew about this subject was what I'd call common sense).

The job would, I knew, entail the rearranging of our homelife.

So we all worked out a tentative plan—my daughter Jessie would take little Roger over to a dear soul who had offered her services during the day whilst the kiddies were at school, and whoever was home first would collect him.

Roger loved this old lady like a grandmother, and without her aid our plan would never have been successful.

Jessie was given instructions the previous night about tea preparations, and I used, whenever possible, to prepare casseroles beforehand, so that she only had to do the vegetables.

But she would often experiment on her own, with the result that she is now an excellent cook.

We always had soup, summer and winter (grumble-grumble from them all), and I made it at night twice weekly.

We had stewed fruits bottled in season to serve as sweets.

How did the children react to this set-up, and how did it influence their social behaviour?

Perhaps this will best illustrate: Once I overheard a little neighbor playing with Bill, my second son, talk about his father.

I stopped dead in my tracks and it brought a lump to my throat to hear Bill reply, with typical unabashed candor, that his dad was in hospital and, in a lower tone that was scarcely audible, that that was why they had to look after Mummy themselves.

The other child nodded thoughtfully and then followed one of the most remarkable children's conversations I've heard, in which the best methods of "raising a mother" were discussed.

"Need I say that as I tipped away from the window I felt that our roles had been reversed?"

And so it is with pride that I know that these five young people, each now equipped with a sound education, enjoyed a healthy—if not rugged—upbringing, permeated with laughter, thought for others, and family unity.

In fact, recently a complete stranger paid me the compliment of saying how envious she is of our well-known happy home.

She summed it up by saying, a little ruefully:

"EVERYONE SEEMS TO BE OVER AT THE GORDONS!"

● The writer of this "Home and Family" article wishes to remain anonymous. The names used are not the real ones.



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THE AUSTRALIAN WOMEN'S WEEKLY - April 25, 1962

AT HOME with Margaret Sydney

● Some friends of ours who have just returned from a year in America have brought back the most unusual doll as a belated and expensive christening present for their godchild, who is now four.

THIS is a blond and beautiful doll that stands about fifteen inches high, cost somewhere between seven and eight pounds, and speaks a dozen short sentences in a clear, childish voice when a small cord at the back of her neck is pulled.

She can say, "I love you," "I'm hungry," "I'm sleepy," "Take me for a walk," "Play house with me," "Brush my hair," and several other things that I've forgotten.

She was much admired by the group of adults she was shown to.

But oddly enough every mother in the group came up with the same thought—with such a large vocabulary, wouldn't there have been room somewhere for that elusive little word "please"?

Sydney's Royal Show (goats and all)

YEARS ago, when the children were small and that compulsory day at the Show seemed to me a killer, I used to swear that as soon as they were old enough to go alone I'd let them do it and that I would never again darken the Showground's doors.

I did keep away for a few years, too, but not for very long.

This year I went with Di and Mike early in the afternoon, lost them (by arrangement), and found them again (also by arrangement) when we'd all had a couple of hours for looking at pet exhibits that no one else wanted to see.

Then we did a joint straggle-round for an hour or so until Hugh turned up fresh from work, when we retired to one of the stands to watch the night ring events.

As a Show-goer I'm conservative.

Other people see the most extraordinary things at the Royal, and I'm always meaning to widen my scope and see a bit more of what there is to see.

But somehow I only manage to see the same old things each year—the ring events; the horse stalls (especially those where the ring competitors are kept); all the dogs that are on show on the day I'm there; the cats, if it happens to be the cat day; some of the cows (the Jerseys seem to me singularly beautiful animals); and the goats, for the sake of those strange cocoa-colored ones of which I've never managed to discover the proper name.

Lawns were green (but made of concrete)

MY Show programme, as you can see, is rather overloaded with livestock, which gives the rest of the family plenty of time for samples and halls of industry, sideshows, cars, and heavy machinery.

I never put my head inside the cookery place (I might give up cooking for good if I did and the family would starve!).

And, much as I love flowers and my own garden, the flower displays don't appeal to me very much, either.

This, of course, is nothing but sour grapes—a few perfect blooms would be well worth looking at, but hundreds and hundreds just

give me a sense of inferiority and make me feel like converting my garden into the labor-saving, face-saving retreat Hugh and I once saw on a motoring trip.

This was a house on a 50-foot block of land in a large country town where the climate was kind and most of the gardens were truly beautiful.

But the owner of this particular house obviously had better things to do with his weekends than to spend them weeding and watering and mowing.

The whole of his land, from the walls of his house to the margins of his fences, had been neatly levelled and completely paved with concrete.

As a special concession to people who thought that a garden ought to be colorful, the concrete had been tinted grass-green to make it look "natural."

Disaster killed the pretty garden

TALKING of gardens, this week I heard one of the saddest gardening stories you could hear.

Some people who live at the far end of our street have a really beautiful garden—not terribly big but so carefully planned that there's always something flowering.

Their 12-year-old son has been at home with chicken-pox—not ill with it but still quarantined, so that he needed things to occupy him during the day.

His mother suggested that he might fill in half an hour spraying some shrubs for her, told him where he'd find the atomiser and the bottle of spray she'd brought from the garden store the previous week, and carefully told him which of the shrubs to spray.

That was about a fortnight ago. Now all those carefully tended shrubs are standing withered and brown and dead and the lad's mother says, "I can't look out of the window without bursting into tears."

The "spray" was a powerful weed-killer. It wasn't really the boy's fault—he was told to use that bottle and he used it.

The bottle had been wrapped by twisting it into newspaper, and the boy filled the spray without unwrapping the bottle.

Telling me about it, his mother said: "I might even have done the same thing, though probably ordinary housewifeliness would have made me unwrap the bottle and throw the paper away."

"Obviously the mistake was made at the produce shop."

"I wanted my husband to go to see them about it, but he says there's no point in that."

"He says it would have been different if the bottle had been wrongly labelled, but the label said plainly enough that it was weed-killer."

Some of her azaleas, she told me, were more than ten years old.

All her shrubs were more than two years old, and they'd all been so carefully tended and watered and manured and pruned and sprayed.

I think this is the worst garden catastrophe I've heard of, and it makes me feel a bit more philosophic about the aphid and lace-bug plague in my own garden.

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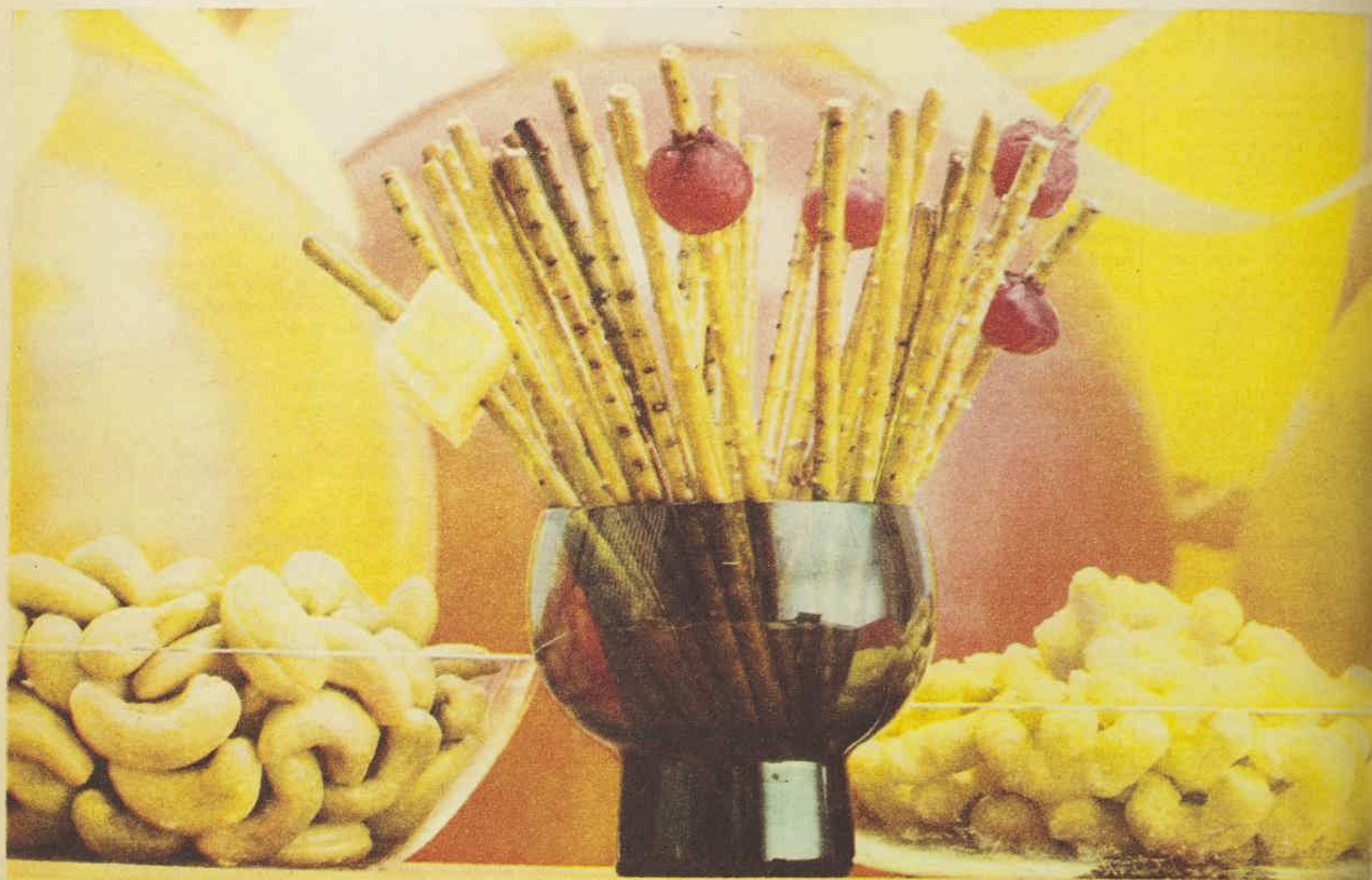
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WOMEN'S WEEKLY

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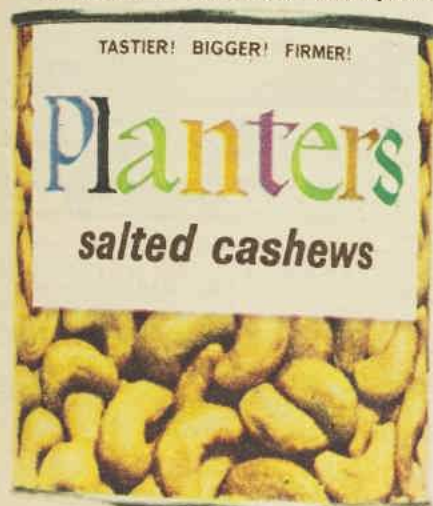


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Page 40

THE AUSTRALIAN WOMEN'S WEEKLY - April 25, 1963



● *Daphne cneorum* has clusters of pink flowers and green leaves with pale yellow edges. It is easily grown in well-drained, lime-free soil with friable compost and sulphur.

Gay foliage

● Plants with variegated foliage add color and bring year-round beauty to borders and rockeries. Many varieties have attractive flowers as well as gay foliage.



● *Euphorbia marginata* is a showy plant with lime-green-and-white leaves, white flowers. It grows readily from seed sown in spring, flourishes in sun or semi-shade.



● *Fuchsia gracilis variegata* has small leaf of red, green, and cream, is ideal for terrace, sunny border, or rockery. Prefers light or no frost and soil rich in compost.

IN addition to the plants illustrated here, there is the hardy border verbenas, with cream-and-green foliage and small white flowers. It grows in sun or shade and forms thick mats of foliage which contrast with most border perennials.

Thymus serpyllum is useful for rockeries.

Foliage geraniums, easy to grow in areas where frosts are not heavy, include Golden Harry Hicover, a dwarf with glossy yellow-green leaves and single scarlet flowers, and Matechal Macmahon, with mahogany-zoned, ivory-gold leaves and bright red flowers.

The large-leaved variegated ivy, *Hedera canariensis variegata*, is ideal for covering unsightly areas. It is easy to grow and the leaves have pink tints in winter.

Variegated shrubs include *Ilex variegata* (holly); *Euonymus japonicus aureus* (green leaves with golden variegation); abutilon (Chinese lantern bush); *Aucuba japonica aurea* (gold dust tree); *Acer negundo aureum variegata* (green-and-silver foliage).

Ophiopogon jaburan variegatus, a little shade-loving plant, has strap-shaped green-and-cream leaves and spikes of blue flowers in summer.

GARDENING

● *Ajuga reptans variegata* is an unusual low-growing plant with pale green leaves bordered with creamy-yellow, which sends up spikes of lovely blue flowers. It is easily transplanted from rooted cuttings and subdivisions in autumn, winter, or spring.



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Dress Sense

By BETTY KEEP

● The one-piece dress and cardigan-type suit illustrated here are chosen for a young married woman. She asked for two basic designs for a daytime winter wardrobe.

DS482.—One-piece dress (left) in sizes 32, 34, 36, and 38in. bust. Requires 3½yds. 54in. material. Price 4/6.

DS481.—Cardigan suit (right) in sizes 32, 34, 36, and 38in. bust. Requires 3yds. 54in. material and 3yds. braid. Price 4/9.

● Patterns may be obtained from Betty Keep, Box 4088, G.P.O., Sydney.

HERE is an extract from the reader's letter, and my reply:

"I have just had a baby and am now preparing to plan a winter wardrobe with paper patterns and your advice. I want two outfits, one for at home and one for going out. I have a good winter coat. I take size 36in. bust."

Illustrated above are the two designs I have chosen in answer to your query. The one-piece dress, made in wool jersey, will be soft and pretty to wear in the house. It will also be excellent to wear with a winter coat.

The cardigan-type suit is a simple and elegant daytime fashion to wear any time anywhere. Furthermore, it can be given variety with different sweaters and blouses.

A paper pattern is available for each design. Beside the illustrations are details and how to order.

"What is the correct type of frock for a six-year-old flower-girl to wear when the bride wears a floor-length bridal gown?"

The traditional flower-girl's dress is floor- or ankle-length. The design is usually high-waisted, with a round neckline trimmed with a tiny ruffle, short puffed sleeves, and a skirt gathered all round.

"Could you assist me with a problem? I wear my hair hanging loose and well below the ears and can't find a hat to suit me. My face is thin and rather long. My age is 32. Please offer a suggestion."

The most flattering shape to wear with long hair is a beret. Did you know that long loose hair tends to accentuate a long thin face? Try setting your hair on big rollers for a shorter, wider look.

"Please advise me if a single- or double-breasted fastening is correct for a winter suit."

Both are in fashion. But remember that a double-breasted jacket, to look really neat and trim, should be kept fastened.

"This is my problem: Is it correct to wear a hat to a pre-wedding luncheon party in the city? The guest of honor is a great friend."

It depends on the circumstances. If you have a becoming hat, wear it; it will be a compliment to your hostess and to the guest of honor. If you don't own a hat — I know lots of women who don't — have your hair set on the morning of the luncheon party. A well-coiffed head can look just as attractive as a hat.

"Could you plan for me some mix-and-match casuals including slacks, jacket, and overblouse. I want them to be in black, white, and red."

The following garments could be mixed and matched in a good array of combinations: A slim skirt in scarlet, slim slacks in black, blazer jacket in red and white stripes, and an overblouse in scarlet piped in white.

"I am middle-aged and have always worn dark colors such as grey, brown, and black. I am having a new good frock made and I wondered if it would look out of place if I wore a bright color. I have white hair and blue eyes."

There's nothing like a change, and I think too many dark colors for any age-group can be depressing. A flattering color is one of the best morale boosters I know. Royal-blue, soft pinky-red, and white can all look wonderful with white hair and blue eyes.

"Is it in order to wear a white evening dress to a 21st-birthday celebration? I am not the guest of honor."

Yes, a white dress would be correct for the occasion you mention.

"Mine is a real problem; I can only have one new dress and it has to make do for most occasions. I have a decent topcoat and the usual sweaters and skirt. I am 24 and have two children. My figure is still shapely and I like styles to show my waist."

I suggest a one-piece made in soft wool; jersey would be a good material choice. Have the dress made with a slightly bloused bodice above a widely defined waistline and a soft gathered skirt. The neckline of the dress would look pretty finished with a small roll-over collar.

"What is the correct skirt to wear with a long white bulky-knit sweater?"

A straight slim skirt or one with the merest suggestion of a low-placed flare.

"Later in the year I am going on a ski holiday. I have my outdoor clothes but would like an idea for a wool jumper to wear with my ski pants at night. I have some pink and orange tweed. Could I use it for the occasion?"

Yes, you could, for a tailored overblouse fringed at the edges.

"Last winter I had a beige suit which I wore with black accessories and now would like a change. Please suggest an accessory key, including the color for a hat."

Have the accessories in tones of brown: Benedictine leather bag, shoes, and gloves, and a matching shade of beige for the hat.

"Are plaid wools being used in teenage fashions for winter?"

Yes, both authentic clan plaids and adaptations are in fashion for teenagers.

"Would a grey flannel suit be correct for early spring wear? If so, what type of blouse should be worn with the suit?"

You can't do better than grey flannel as a spring suiting. In the Paris spring collections designer Pierre Cardin re-established this fabric. Fine white pique or white lawn would be a good choice for a blouse. Wear the blouse tucked inside the skirt. For spring, the tucked-in blouse is newer than an overblouse.

"Please advise me. I have some pale yellow wool and don't know if it is a suitable color in winter."

I think it most suitable. In wool, yellow looks warm, and it is about as flattering as a color can be.

"Is there any new type of jacket I can wear with slim-jim pants?"

The hooded jacket is very new. The hood can convert to a cowl collar.

"Please advise me about the correct girdle to wear with a one-piece dress made with a fitted waist. My figure is mature, but I am not fat. My only figure-fault is a little thickness above the waist. I don't like all-in-one foundation garments."

A high-waisted girdle should solve your problem. This is a light garment designed for the mature figure which needs a certain amount of control. Check with the salesgirl re correct fitting. She will give you any further advice you may require.

3 DESIGNS

For the Home Dressmaker

FROM all over Australia, home dressmakers are asking for a plain, easy-to-make coat. Here's the answer — three coat designs typifying a new, uncomplicated kind of chic. Practical, too, because the classic lines make them season-to-season fashions. For easy sewing the patterns include a step-by-step instruction chart, giving every detail of how to draft and sew. The coats are not only for the ultra-slender; a young woman with a 38 or 40in. bust will find the designs slenderising and flattering. Address orders to Fashion Patterns Pty. Ltd., Box 4060, G.P.O., Sydney. No C.O.D. orders accepted. — BETTY KEEP.



7495. — This classic straight-cut coat made in winter-white has an interesting pocket arrangement. Sizes 32, 34, 36, 38, and 40in. bust. Requires 3½yds. 54in. material. Price 4/6.



7496. — Neat-as-a-pin look is seen in this scarlet cardigan-type coat. Sizes 32, 34, 36, 38, and 40in. bust. Requires 3½yds. 54in. material. Price 4/6.



7494. — Semi-fitted coat (left) designed with a new Paris look, the slightly raised waistline. Sizes 32, 34, 36, 38, and 40in. bust. Requires 3½yds. 54in. material. Price 4/6.

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DESIGNED FOR CHILDREN

● Sydney architect Harry Seidler designed this split-level house for our Homes Fair at Kingsdene Estate, Carlingford, N.S.W., which opens in May.

It is a simple, easy-to-care-for house with the accent on ample play areas for small children.

A large playroom, 18ft. 6in. by 11ft. 6in., is on a higher level than the living-dining area. This playroom divides the children's bedrooms, which have built-in wardrobes and desks, from the master bedroom. The playroom also has its own terrace with steps down into the garden.

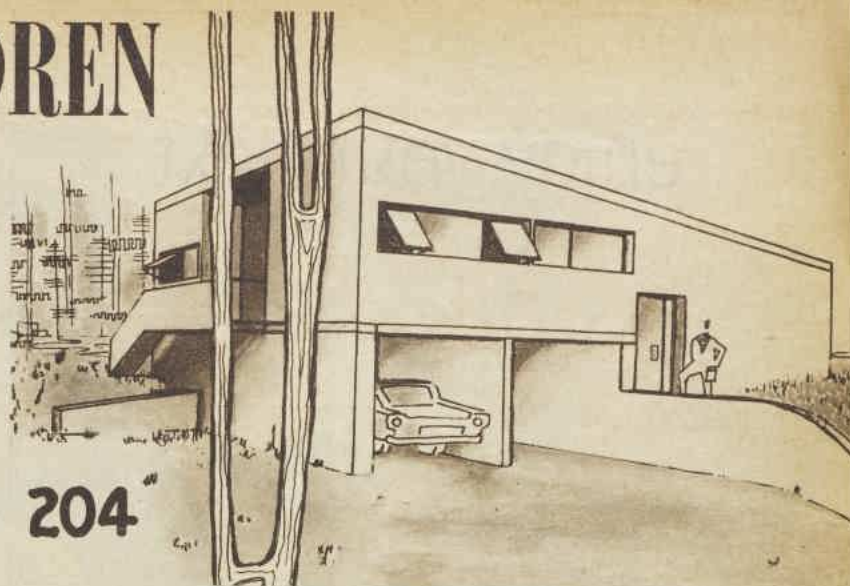
A compact bathroom, 10ft. 6in. by 5ft., has a shower-recess, bath, and handbasin. The toilet is separate and has access from a short passage-way to the bathroom.

On the lower level the living-dining area has a whole wall of glass facing north. This glass wall has been set back within a deep roof overhang to shield the room from sun and glare. A free-standing fireplace helps to break up the all-in-one living-dining space.

A two-car garage, which could double as a rumpus-room for the children, is at a lower level again from the sleeping and living levels.

Construction is of face brick, with concrete blocks and a one-way sloping roof of corrugated asbestos cement.

Plan No. 204 is one of three Seidler houses under construction at Kingsdene Estate. All living areas face north, and all the houses can be adapted to suit any site.



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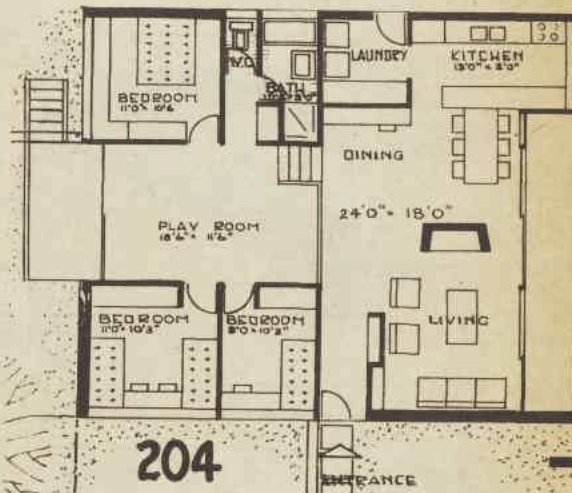
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PERSPECTIVE sketch shows split-level design with double garage underneath. The Homes Fair is being organised by The Australian Women's Weekly and Lend Lease Homes.



FLOOR PLAN shows large playroom separating children's bedrooms from master bedroom and family bathroom.

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1½ oz. Cocktail, fill tall glass with cold lemonade. If desired you can embellish with ice and a slice of lemon or cucumber. Serve ice cold.



Continuing . . . MOTHER IS A MOVIE QUEEN

You've met Bob Garrett, of course.

The young actor was staring at her with a mixture of awe and respect. She blinked. "Don't I know you from somewhere, sonny? From way back?"

He shrugged, smiling. "No, I guess not. Well, let's get on with it." She turned to the director. "What do I do?"

"Do?" Bixby's brows went up. "Just go ahead."

Lora gulped. "You were intoxicated again last night, Monty. I simply will not have it, do you understand? You're a disgrace to the Broughton name." The scene continued. Lora read her lines in a low, husky voice.

During a breather Bixby took her aside. "You're underplaying. There's no microphone. You've got to project right up to the last seat in the balcony."

The next time, she cried out in a heavy exaggerated way. "You were drunk again last night, Monty. I just won't have it, see! You're a disgrace to the whole damn family."

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"Sure. Harriet Hart has been telling me about the time she opened in the play version of 'Salome.' John the Baptist's head rolled off the charger into an old lady's lap — Anyway, you go on."

"Now there's a real woman," commented young Garrett as they emerged into the daylight of Forty-eighth Street.

"I don't know," Lily shook her head. "She doesn't seem to be taking direction. That really isn't like mamma."

Back on the rehearsal stage the director and producer, along with the author, were sitting on camp chairs with their heads together. "Let's face it," Bixby was saying. "That woman can't act."

The producer shrugged. "You said we needed a box-office name."

"What good is her name if the play closes in Wilmington?"

Clary, the white-haired playwright, felt his unshaved chin. "I wasn't too happy about her in the first place."

"No, but you thought she'd

"Maybe I've spoiled Lily a little to make up for things. I'm probably making another mistake about this Broadway play, but she's so hungry to see her mother in something dignified that I agreed against my better judgment." She sighed. "They all know I'm no actress."

Miss Hart said, "Well, let's give it the old Method treatment. I'll fire the lines in your face with both barrels, and you come back like you hated me. O.K.?"

"I'll try. But I still don't know what this play is about. Personally, I agree with Mrs. Quinlan, the cook. I wouldn't want Monty in my family, either."

When the cast was reassembled, Bixby said, "Act one, scene two. Lora and Harriet. I'd like to start on a low key and work up gradually so there's a nice feeling of climax when the cook finally says, 'You go to hell, madam,' and storms out. All right, Harriet. Come in."

It went on until Bixby interrupted. "No, you're just squabbling." He ran his hands through his hair. "This is a

"Ever since these rehearsals started you've all paid her compliments to her face and made slighting remarks behind her back. Well, what did you expect? Sarah Bernhardt?"

"Darling, you shouldn't get so excited," said Lora in a husky voice. "But thanks, anyway. Would you put me in a cab?"

"I'd like nothing better." The following day, at noon, a group of rueful-looking stage people called at Miss Tremaine's suite at the Park South Hotel.

"I don't think she'll see you," said Lily in the small sitting-room. "She's been talking on the phone with her manager. He's flying out to take her home."

"She can't fly home, Miss Tremaine," declared Martin Latimer. "We've got an iron-clad contract."

"You don't know mamma. She has lawyers who can break any contract."

"Well, at least ask her to let us apologise," said Bixby. He nodded at Bob Garrett. "Maybe she'll speak to Bob."

"Maybe she will," said Lily bitterly. "So let him go in and tell her again how her daughter is a spoiled brat who doesn't deserve a woman like Miss Tremaine for a mother."

"Let's not rake over the past," said Harriet Hart. "We were tired and wrought up." She raised her voice. "Lora, dear, do come out."

"Well, what's all the fuss?" asked the film star, emerging from her bedroom.

"Darling, listen," said Harriet earnestly. "You mustn't take stage people literally. During rehearsal what sounds like an insult is only our jangled nerves talking."

"No doubt about it," said Bixby. "Bob Garrett was right. We've been acting like stinkers, and I'm the biggest."

"No. The mistake was mine," said Lora firmly. "I'm just somebody who was brought up in the sticks. I'll never be a Broughton of Boston if I try till my dying day. So I'm simply dying out."

YOUNG Garrett

said, "I—I wish you wouldn't, Miss Tremaine."

She turned. "How come you to agree with these others? Yesterday you were riled up. What changed your mind?"

"Yesterday I forgot one thing. I forgot that if our play folds about forty innocent people will be thrown out of work, people who are being hounded by landlords for their back rent."

"Maybe," Harriet Hart suggested, "we could get together mornings and work the two parts by ourselves."

"You don't seem to understand," murmured Lora. "I was doing this for Lily. She's too young to know you can't make a sow's ear into a silk purse."

Lily's lip trembled as an unbidden tear ran down her cheek. "Don't say that, mamma. Don't say that in front of all these people! It wasn't for myself. I thought — I thought if you acted in something serious, if you were a big success in a fine play, it might change things between you and papa, bring us all together again. I thought —"

Unable to control her emotions, she ran sobbing from the room. After a long silence, Bob Garrett spoke up. "I have a feeling we've all been saying the wrong thing except Lily. Will you come back, Miss Tremaine. Please?"

She hesitated, then said, "I'll let my daughter decide. If she thinks I ought to take another stab at it, I'll try. . . . Lily! Stop sulking and come out here!"

. . . by Ted Key



"Let's not forget who laid it."

(Hazel can be seen on Sydney's Channel 9 at 7 p.m. Fridays; Adelaide's Channel 7 at 7 p.m. Mondays; Melbourne's Channel 7 at 7.30 p.m. Wednesdays; and Brisbane's Channel 7 at 7 p.m. Thursdays.)

"Don't ad lib, Lora. Read the lines. And bring down your voice."

For several days this sort of thing continued. Young Bob Garrett and Lily had struck up a pleasant acquaintance. He described the difficulties of a boy from a suburban town getting a start as an actor, and she talked about her work in the amateur theatre. Bixby, concerned, suggested night sessions. Breaking for dinner, he said, "Lily, I wish you'd tell your mother not to strain so hard. She keeps going from one extreme to the other."

"Give her time, Mr. Bixby. Mamma will come around."

"Incidentally," said Bob Garrett, "it so happens that I've got a couple of stools reserved at Jensen's drugstore around the corner. How about one of their famous corned-beef blue plates?"

"Yes, you go along," said Lora, coming up. "You know I never eat when I'm rehearsing."

"You'll be all right?"

be box-office, too," Latimer declared. "People have always paid good money just to see Lora Tremaine do nothing."

"That's the trouble," said Clary. "She's doing something all the time. What she moves, and the way she moves it, takes your mind off the lines. You always feel she is uncomfortable in the part. There's not an ounce of Mrs. Broughton in her system. Let's admit it, we've done a major bit of miscasting."

"Well, it's too late to change now," said the producer. "And don't forget where a large part of the production money is coming from."

Meanwhile, Lora and Harriet Hart had been exchanging reminiscences. "It's my daughter," Miss Tremaine was saying. "For a long time she's been after me to do something arty on Broadway. Her father, a Los Angeles lawyer, and I just don't see eye to eye on my career, and so we've been separated for the last couple of years."

charged-up meeting. Let's feel something electric beneath the words."

Lily and Bob stood together watching intently as the two actresses repeated the scene. Suddenly, in a burst of temper, Bixby exclaimed exasperatedly, "Damn it, Lora, quit wriggling your hips!"

The actress turned. The color was drained from her features. When she spoke it was in a low, restrained voice. "Do excuse me. I'll be leaving now."

"Mother, please!" cried Lily. "You were wriggling your hips. Can't you do what the director tells you?"

"Would somebody find my coat?"

Bob Garrett hastily fetched it for her.

"Mother, if you walk out now I'll never forgive you!"

Young Garrett, the actor, came down-stage. His eyes were blazing. "You spoiled little brat, you don't deserve a mother like Lora Tremaine." He turned and said furiously,

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Beef dish wins prize

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Consolation prizes of £1 are awarded for a piquant kidney entree and a simple hot cross bun recipe which doesn't require a yeast-risen dough.

Spoon measurements are level and the eight-liquid-ounce cup measure is used in all our recipes.

MOUSSAKA

Three ounces butter or substitute, 2 onions, 1lb. minced beef, salt and pepper, 1 tablespoon tomato sauce, 8oz. potatoes, 8oz. tomatoes, 1 dessertspoon flour, 1 pint milk, 1 egg-yolk, 4oz. grated cheese.

Heat 1oz. butter in large frying-pan. Peel and chop the onions and fry in butter for 5 minutes. Stir in beef and cook for a further 15 minutes, stirring frequently. Season to taste with salt and pepper. Stir in tomato sauce. Place mix-

ture into an ovenproof dish. Peel potatoes and slice thinly. Melt another 1oz. butter and fry the potatoes until lightly browned. Arrange on top of the minced-meat mixture. Skin tomatoes and chop finely. Melt another 1/2oz. butter and fry tomatoes until tender, about 5 minutes. Place on top of the potato slices.

Prepare the Sauce: Melt remaining butter and add flour and cook for 2 minutes. Remove from heat and add milk, stirring well to prevent lumps from forming. Return to heat and cook over gentle heat until sauce boils and thickens. Season to taste with salt and pepper and stir in egg-yolk. Mix in 2oz. of the cheese and spread this over the tomato in the dish. Sprinkle the rest of the cheese over the top of the dish and bake in moderate oven until golden-brown. Serve hot.

First prize of £5 to Mrs. E. Senior, Bunnerong Hostel, Bunnerong Road, Matraville, N.S.W.

BAKED STUFFED KIDNEYS

Six lamb kidneys, 1/2 cup chopped nuts, 2 tablespoons fat or oil, 1/2 cup chopped cooked prunes, 2 cups soft white bread-crumbs, 1 beaten egg, 3 tablespoons prune juice, 1/2 teaspoon salt, dash pepper, 1 strip bacon (cut into 12 small pieces).

Split kidneys and remove fat and tubes. Wash and drain thoroughly. Brown chopped nuts in fat and add remaining ingredients except bacon and mix thoroughly. Place kidneys, cut side up, in well-greased shallow baking-dish and sprinkle with salt and pepper. Cover each kidney with a rounded tablespoon of mixture and top with a piece of bacon. Bake in hot oven for 20 minutes.

Note: Raisins, dried figs, or other dried fruits can be used instead of or as well as the prunes.

Consolation prize of £1 to Mrs. G. Holland, 104 Plateau Road, Avalon Beach, N.S.W.

YEASTLESS HOT CROSS BUNS

Three cups self-raising flour, 1/2 teaspoon salt, 1/2 teaspoon ground cinnamon, 1/2 teaspoon nutmeg, 1/2 cup butter or substitute, 1 cup sultanas, 1 cup sugar, 2 tablespoons chopped peel, 1 to 1 1/2 cups milk, 1/2 teaspoon salt.

Sift flour, salt, and spices together. Rub in butter or substitute and add fruit, sugar, and mix to a soft dough with the milk. Mould a portion of dough in floured hands, cut a cross on top of each, and bake in hot oven 10 to 15 minutes. Serve hot with butter.

Consolation prize of £1 to Mrs. C. Mason, 1897 Creek Road, Cannon Hill, Brisbane.

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THE AUSTRALIAN WOMEN'S WEEKLY - April 25, 1967



Clary, the author of "New Blood," who had not said a word during all this, was staring into space as though in a trance.

"Our literary friend," commented Bixby, "seems to be off in some private world of his own."

"What—what?" asked the producer, "or somewhere else?"

"Somewhere else," admitted the playwright.

"And where," inquired Lora, amused, "do you get your material from, darling, if you don't pay attention to what goes on in life?"

"I often wonder," said Clary vaguely. "I've been thinking." Lily had returned with reddened eyes and slipped her warm hand into her mother's. "But before I say what I've been thinking, let me repeat an observation I made at rehearsals," Clary went on. "I said then, and I say now, that in Lora Tremaine's case we've done a major bit of miscasting."

"Look," said Bixby. "We've just about got Lora in the mood to return to the play. What are you trying to do, mess the whole thing up again?"

"Not necessarily. With Lora and Harriet in the leading roles, I figure 'New Blood' could be one of the biggest things on Broadway. The trouble is, nobody's ever taken a real close look at these two women." He paused. "Did I hear you say you're a quick study, Lora?"

"Yes. Why? I know everybody's lines by heart. I've got a photographic mind or something."

Clary glanced round as though mentally setting a stage. "Then try your entrance from that door. Come barging in out of a hot kitchen as though you'd just finished baking a pie."

Lora stared at him. "Me?" she asked. "You mean I'm to play the cook?"

"Exactly. Switch parts. I can't imagine what we were thinking of. You're Mrs. Quinlan on a T-voice, gestures, the works. . . . Harriet, do you have Mrs. Broughton's lines?"

"Sure."

"Then let's go."

THE air suddenly shot sparks as Lora, now assuming the cook's part, declared, "You listen to me. I'd rather Marie stayed single the rest of her days than marry that idiot son of yours, Mrs. Broughton. Just remember, their children will be my grandchildren, and I'm darned if I'll have any such mixture as this in my family. Oh, you rich are all right to work for. But to marry—"

The dialogue crackled back and forth as Miss Hart, assuming the haughty socialite's role, rose to the occasion. At the scene's end, when Lora turned, then flicked her head back and said, "You go to hell, madam!" and strode from the room, a burst of applause broke out spontaneously from the little audience.

"Terrific!" cried Bixby. "Mark my words, we're going to see the birth of a fresh, new dramatic star."

"Well, don't leave out Harriet," said Lora, beaming. "She can play both parts. That's what I call an actress."

Lily and Bob Garrett had decided to walk back to the theatre together. "You're very quiet," she was saying.

"I'm sorry. I was thinking of what I said yesterday. You know, that loud speech about your not deserving a mother like Lora. I've been sort of revising my opinion."

"I should hope so."

"I've decided I was talking about the wrong party. It's your father, whoever the devil he is, who doesn't deserve a woman like Lora Tremaine."

"You've always stuck up for mamma from the very beginning. Why?" asked Lily curiously.

"The answer's simple." Garrett was smiling. "Remember when your mother first spoke to me? She said, kind of puzzled, 'Don't I know you from somewhere, sonny? From way back?' He held her arm as they waited for a traffic light. 'Well, she was right. Only it was too long ago for her to remember. Her folks lived on our block. I was just a small kid then. I used to see her when she'd come home after some nightclub engagement or other. To us kids she was an actress, a glamorous star.'"

After a little intake of breath, Lily said, "I know there was something, the way you'd steal an odd glance at her every once in a while."

"She'd drive up in a big car, and there'd be piles and piles of packages, presents for her ma and pa. One time—"

He had to laugh. "Once she gave us kids bags of candy, and I slept with mine under my pillow. We never knew exactly what she did on those road trips,

Continuing . . . MOTHER IS A MOVIE QUEEN

from page 47

but whatever it was it was bringing comfort and happiness to her folks. And in this play I realised she was still using her talents for somebody else's sake. That's why I blew my top and said you didn't deserve such a mother."

"I'm going to cry in a minute," Lily told him.

His fingers felt for hers. "Don't. Remember, we all belong to the world of make-believe. In the end it turns to comedy, and the curtain comes down on a laugh—or maybe a kiss." He stopped and leaned close to her.

"A kiss? Here, in broad daylight—with everybody watching?"

"If you intend to be an actress you might as well get used to audiences."

He kissed her again and again as the passing crowds stared at them. She finally had to draw away.

"I feel kind of heady," he said. "Let's go and have a gipsy tell our fortunes."

"Why?"

"Well, if she doesn't say a big, tall, handsome fellow named Robert Garrett is about to come permanently into your life, we'll call the police and have her arrested as a faker."

"Mr. Garrett, is this your daffy way of proposing?"

"Let me put it this way. How else can I go about getting Lora Tremaine for a mother-in-law?"

When they at last arrived at the theatre, they found Miss Tremaine in tears. "Now what's the matter, mamma?" Lily exclaimed.

"N-nothing," she sobbed.

"Look. People don't sit down and cry for nothing, mother. What happened?"

"Nothing, I tell you. Just this telegram."

"Who is it from?" Lily demanded.

Lora dabbed at her eyes. "Here. I guess you'd better read it."

"Dear Lora," the wire read. "Have just been speaking to Martin Latimer on the phone. Informs me you have changed roles and are superb as Mrs. Quinlan in 'New Blood.' I said this was great news but no surprise to me. Have always insisted you could act,

so I backed this play with half its production money two months ago to show I meant it."

"Will be on hand opening night to yell bravo. Give my little girl a big hug and kiss, and say I hope all three of us will be celebrating your success together. Meanwhile, love, George Tremaine."

"Now she's crying!" Bob Garrett scratched an ear, nodding at Lily. "What is this, 'East Lynne'?"

"I doubt it," said Lora, gazing at the young man quizzically. "Here, let me have your handkerchief—mine's soaked." She reached up and rubbed his lips. "I doubt if there's any character in 'East Lynne' who enters with his mouth all smeared up with lipstick."

"I can explain that, mamma," said Lily.

"O.K. Start explaining."

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Continuing . . . I AM WATCHING YOU

from page 23

It was a day made for forgetting responsibilities, a day so clear and bright that even the mountains of the distant ranges seemed each to have been sculptured separately, and the sky was that color of blue more likely to be found along the Mediterranean coast than in the mountains of North Carolina.

I thought of skipping breakfast in favor of sleeping late, but this air was also affecting my appetite, and the memory of yesterday's pancakes and country ham drove me into my clothes, a circumstance which proved most fortunate. Miss Cavendish made her first appearance since my arrival.

To say she made an appearance is to put it aptly. Not for her the jodhpurs and jeans of the other guests. She was most elegantly dressed in the softest of cashmere dresses, with pearls at her throat and a most impressive assortment of rings on her fingers. Her hair, naturally blond, and the smoothness of her hands and neck indicated that she could not be much past forty, but her face had a worn and faded look and her eyes were tired and old.

Because so many of our number chose to sleep late, we all sat at one table, and with the absence of certain pivotal members of the group we fell into a somewhat different pattern.

For instance, Mr. Collins, without Mrs. Collins' sad-eyed presence, was almost boyishly gay, and Fran Rogers, the female half of the honeymooners, without her noisy, robust counterpart seemed just an overgrown college girl, awkward and shy and agreeing with everyone about everything. Dotty, on the other hand, in the presence of her employer was detached and watchful. The conversation, with the exception of Miss Cavendish, was general.

NOT that she stayed out of it. Rather she seemed to lurk patiently on the outskirts until someone caught her interest and then she addressed herself to that person in a sweetly inquiring voice that somehow commanded the rest of us to stay out of it. My turn came when the conversation turned to the Middle East, and I remarked that I'd once spent eight months in Egypt.

"Egypt?" Miss Cavendish, apparently seeing me for the first time, encompassed me with those tired, disquieting eyes. (Just like Laurel's mother-in-law at the dinner party. I thought, saying "Who are all these strange people?") "But Egypt is so overrated," she continued. "All that tiring desert, and as for the pyramids—well, I much prefer our own monuments in Washington. Do you agree? Or are you like everyone else today, entranced with anything foreign?"

Dotty, who'd not spoken since they entered the dining-room, murmured in my behalf that I was in a sense a student of things foreign. Miss Cavendish silenced her with a vague smile which clearly said, "Let's be done with this boring subject." She turned her attention on Mr. Collins with an air of delighted discovery which I could not help but think was because she had only just realized that Mrs. Collins was not present.

I was sure I'd failed the test of whatever it was she required of people and was astonished when on the way out of the dining-room she detained me with a hand on my arm.

"Miss McCarthy tells me you are remarkably learned. Do come up and see my parakeets some time. They are exquisite.

You can arrange the time with Miss McCarthy. I keep so frightfully busy it's hard to know ahead of time . . ."

When, amused, I asked Dotty later what her patient found to do that kept her so busy, Dotty got that evasive, businesslike look which she always got when anyone mentioned Miss Cavendish. She said that she supposed Miss Cavendish referred to her correspondence, which was enormous.

EACH day Peg posted on the bulletin board a haphazard list of activities. It was a list which included anything from going into town to help her choose curtain material to taking a picnic lunch to the falls. Today I saw sandwiched between "The horses will be saddled at two" and "Dinner will be late because Cook is going to the dentist," the news that the dog-tooth violets were out up at Garth's place, and if anyone had time to pick a bouquet for the table it would be most appreciated.

Assuring myself that it was only kindness that prompted it, I chose this as my activity for the day. I set out immediately after lunch with a large basket, accompanied by Chip, who, having ferreted out my destination, told me she was sure I'd get lost unless she went along to show me the way.

The real reason for her insistence, she confided later, skipping along at my side on the narrow trail: "Garth is my best friend," she said, "and some day when I grow up if he isn't too old by then I'm going to marry him."

She paused in her skipping long enough to see how I received this pronouncement, and evidently satisfied that I was neither going to laugh nor question her wisdom in the matter, she added, "He can make just about anything. He's making me a desk right now. For my room, so I'll study more. It's going to have a secret drawer and a key. He can make anything, and he knows everything, absolutely everything."

I abhor adults who take advantage of the artless candor of children to further their own ends, but I saw no harm in pursuing a subject which Chip herself had initiated by asking just what was this everything that Garth knew.

"Trees and birds," Chip said, "and flowers and plants and the names of the stars and dates in history and how to build a windmill that really pumps water."

I would have liked to pursue the matter of Garth's knowledge and how he had acquired it, and having acquired it, what he did with it besides run errands for the inn, but that would have been unfair, so I contented myself with this much enlightenment, and Chip sped on ahead to see if her idol was at home. She hailed me from the open doorway with the disappointing news that he was not.

"But do come in," she said proudly. "I can show you around. The only place he might not like me to show you is his workroom. He doesn't like strangers poking around in there. He said so."

"Workroom?" "Where he makes furniture and things to sell. At Christmas he makes toys, but he doesn't sell those. He gives them away. Come on," Chip said impatiently. "Come on in."

I'd no idea of invading the man's house while he was away, but over Chip's shoulder through the door I saw that the

blue fireplace had bookcases on either side, filled to bursting. I saw, too, that the room, though sparsely furnished, had a cluttered, lived-in look. There were papers and pencils scattered about, a jacket hanging from the back of a chair, a coffee-pot on the floor beside a large, sagging sofa.

But I wished he'd been there to welcome us; for suddenly I felt as though I were spying on him, as I was supposed to spy on everyone, and my head had begun to ache.

"Come," I said to Chip irritably. "If we don't get to those violets we'll never pick enough for the tables."

The violets grew up behind the cabin among the rocks and green fern there. I lingered over the task, hoping for Garth's return, but we picked all that the basket would hold and still there was no sign of him. We met him half-way down the trail. His arms were full of

packages and he looked tired and withdrawn.

His greeting was perfunctory and the smile he produced for Chip was forced. I'd not seen him alone since the moonlight ride, and, female-like, I tried to prolong the unsatisfactory encounter, as though by doing so I could change it into something better.

My misery was complete when he met my silly attempt, which amounted to a remark about the weather, with an absent nod and the curt message that Miss McCarthy had been asking for me and so he'd not delay me.

"It's probably the parakeets," I said inanely. "It's probably that Miss Cavendish has settled on a time," I added, making even less sense, and fled.

Chip, with a child's intuitive awareness of adult discomfort, said as we hurried along, "He didn't mean to be rude. It's probably that he's got a letter from the school. He's always like that when he gets one."

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Continuing . . . I AM WATCHING YOU

from page 50

The school? What sort of school? And from whom? Again I must be content with clues and keep my questions to myself.

I was right about the appointment with Miss Cavendish, but it turned out I didn't see either Miss Cavendish or her parakeets that afternoon. Dotty and I spent the allotted half-hour trapped in a little alcove off the television room, unwilling witnesses to a most unhappy scene. I'd gone into the room looking for vases for the violets, and it was there Dotty brought me the message from her patient.

We had turned to start out of the place when we heard someone come into the television room and close the door—someone who was crying. A woman. Our natural impulse was to make our presence known at once, but as Dotty started to move around an opened closet door which concealed us from view, the door to the television room opened again and a man's voice, which I recognised almost at once as belonging to Mr. Collins, said: "Dear heaven, Brenda, what have I done now?"

Dotty and I froze in our tracks, and in a moment the fearful voice of Mrs. Collins said: "It was the way you looked—the way you looked when they played that song on the radio. You must have danced with her to that song. You must have."

There was a moment's silence, and then Mr. Collins said wearily: "What if I did? That's all over now."

"You looked so desolate," Mrs. Collins said. "So utterly desolate!"

"Look, Brenda, I'm doing my best, my level best, but if you are determined to keep this thing alive—"

RIVETS



"Brenda!" His voice had become the voice of a parent dealing with a hysterical child. "You must stop this nonsense. You'll only get one of your headaches."

"Do you love me, Farley? Do you love me just a little?"

"I love you very much. You know that."

"And it is working, Farley. It really is, isn't it?"

"Working?"

"The honeymoon. Our second honeymoon. Except for these little setbacks now and then, it is working, isn't it?"

"Yes, yes, of course," he said, and she sighed, and in a moment we heard them move toward the door, heard the door close behind them.

"Poor devil!" Dorothy exclaimed. "Poor, miserable devil!" Suddenly, the tears which I thought I'd seen earlier spilled out of her eyes and ran down her cheeks.

"Don't mind me," she said, grinning abjectly through the mist. "I just happen to be in love with a married man, that's all. And I thought that I was the one that got hurt. Oh, well, it's just one of those things. Most of the time I don't think about it, but this today—" She broke off and

she said, as though she'd read my thoughts, "and he is paid for it, but not enough to make it worth his while. He does it out of friendship and because he does he'd get to be a regular hermit if it weren't for the inn. At least, that's what he says. Actually he is a superb craftsman, one of the finest in the country. He can make anything," she said, as Chip had said earlier.

"Anything from a French Provincial tea-table to an Elizabethan highboy, and does, for some of the most famous furniture houses in the country. So you see, he is not

shrugged. "Well, let's get to Miss Cavendish and the birds."

Pondering on the masks that people wear, I followed her upstairs. Whoever would have guessed that Dotty's practicality, her easy laughter, concealed a most impractical heart and a host of unshed tears!

There was no response to our knock on Miss Cavendish's door. Dotty, crisply professional once more, said that Miss Cavendish had probably given up expecting me and was resting. With an apologetic smile she dismissed me. As I walked away, the door opened and from within I heard the voice of Miss Cavendish, high and oddly blurred.

"If you think I've been drinking in your absence"—the voice chased me down the hall—"you are quite mistaken. Quite. Besides, it is no one's business but my own."

Dotty said something I did not hear, and the door closed.

The afternoon which started out so blithely had certainly deteriorated abysmally. It was with a lack of interest amounting almost to carelessness that I dressed for dinner, gravitating to the dull little all-purpose black with my hair in its usual spinsterish braid.

GARTH would choose that night to appear after dinner. His eyes at sight of me lighted up quite as though I were not at my drab worst, and, bluntly excluding the others, he asked me if I would like to go down to the valley to a square dance. Even he must have been startled at the alacrity with which I accepted.

Peg followed me to my room, where I'd gone to change into something suitable, and advised me not to wear the jeans I'd always considered proper garb for square dancing.

"This," she said, "is the real thing. Just mountain people, and they don't take to outsiders and women in pants."

"Then Garth is a native?" I said.

"He's lived outside. College. A job in New York and then the war, but he came back. For good. That's all that matters to them. Even though he's not the barefoot farm boy they knew, he's still Old Man Heyward's youngest." She smiled and paused to regard me thoughtfully for a moment.

"There is something you should know about Garth," she said, and, lighting a cigarette, sat down on the side of the bed. I thought, Here it comes. She is going to warn me—a charming hired man possessing a way with lonely, vulnerable women.

"He helps out here, granted,"

at all the simple, homespun creature you may imagine." She finished a little breathlessly and stood up.

"That is never what I imagined," I said, and that at least was true. "But why are you telling me all this? Are you afraid that I—" I paused and flushed, unable to put into words just what I, too, feared, that I was taking his friendship far too seriously.

"Don't you know why?" Peg's smile was not pitying. It was, if anything, tremulous. "Because he's falling in love with you—why else?"

"Nonsense," I said dazedly and childishly added, "we hardly know each other."

"Sometimes it happens that way," Peg said, "especially with a man like Garth who knows what he's looking for. I hope you'll deal kindly with him. He deserves so much and has had so little," she said, and with a wave half gay, half pleading, she left.

It was in a state of exalted confusion that I put on the skirt and sweater and flat-heeled shoes she had recommended. In vain did I tell myself that I was reacting like a schoolgirl with her first crush. Whatever this sensation—release, joy, abandonment—I would not question it nor trample on it with my spinster's logic.

Garth was waiting for me outside in the rickety station wagon. In the light that shone from the windows of the inn I looked at him curiously, sure that Peg's words must have wrought some sort of metamorphosis in him as well. He was wearing jeans and a lumber jacket he'd worn when he'd met me at the airport, and he looked just as earthy and weather-beaten as he had then. The eyes that met mine were just as self-contained.

Misreading the question in my eyes, he said: "I suppose you're wondering what sort of place this is that I'm taking you?"

Obediently I nodded, settling myself beside him on the lumpy seat. "Well, it's a monthly get-together down at the valley schoolhouse. I used to go as a boy. Still go now and then when I need cheering up."

"And you need cheering up tonight?" I remembered our encounter on the trail and Chip's diagnosis. But if there had indeed been a letter from a school, he had forgotten it.

"Tonight I just wanted to show you something that is part of me," he said. "My origins."

"I am touched," I said tremulously.

"I hope you'll be pleased as

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well," he said. "You'll find it crude in spots. I hope you'll like it."

"Of course I'll like it!" How could I help but like it? The chill April sky was heavy with stars. It was my night, and those were our stars. Mr. Austin, Laurel, the letters were forgotten.

The schoolhouse looked like a church, with its white clapboard turret and narrow windows, but the sounds that greeted us were far from churchlike—stamping feet, laughter, and the excited staccato squeal of a fiddle.

The men, like Garth, wore jeans and plaid shirts; the women skirts and blouses. Around and through the dancers children of all sizes chased each other excitedly, and in baskets placed around the walls babies miraculously slept. Some of the men nodded at Garth as we came in, a few of the women smiled

tentatively at me, but, apparently, introductions were not in order.

As the violin swung into a dizzy dosedo, Garth, smiling encouragement, swept me into the maelstrom. I didn't have the comfort of his leadership for long. The rapidity of the dancing was, it seemed to me, exceeded only by the rapidity with which we changed partners. Tall men, short men, spry men, slow men, some of them smelling of the fields, others of hair tonic, and a few of corn whisky, I was whirled from arm to arm.

I longed to pause for breath, longed for a rest at the huge tables groaning with food and drink. But there was no pause for anything, and soon I gave myself up to the dance,

as blind and deaf and heedless as the rest of them.

I was astonished to find, when the caller finally became silent and the violin abruptly ceased, that it was almost midnight. The tables of food were brought out into the centre of the room, and the women served the men and children heaping plates of barbecued pig, corn sticks, and pie. Garth and I found a corner where, between two baskets holding sleeping infants, we felt comparatively alone.

"It was wonderful," I sighed. "Like a merry-go-round. You hate to get off. Everything suddenly seems

so still and everyone goes back to being themselves."

"We'll do this again," Garth said happily. "Maybe next Saturday."

But when next Saturday came I'd be gone. Back to my books and my papers. Back to my fossils, back to the spinster's diet of memories and dreams. Bleakly I said, "I won't be here."

"You must," Garth said. "A week isn't nearly long enough."

"A week, a day, any time is long enough for building memories," I said.

"I'm tired of memories," Garth said abruptly, angrily. "I've a head full of memories and a heart as empty as a coal-scuttle in summer-time. Why must you go? Why can't

you stay?" His voice was rough with pleading. "I want to know you. I want you to know me. I'm falling in love, Mimi—what about you?"

What about me? I looked into the sombre, questioning green eyes so intently fixed on mine. Suddenly the child in the basket next to me began to cry. "I don't know," I said. "I don't know. You don't know me; you don't really know me at all, nor I you."

"Knowing and loving are one and the same," Garth said. "How can you say that I don't know you?"

The child was screaming now and I picked him up—or was it her?—and held him over my shoulder, still screaming. "We can't talk here!" Garth said, and, taking the child from me, went in search of the mother. In a moment he returned and pulled me to my feet.

He led me to the car, forthrightly and hastily, as though we were late for some important appointment, and, starting the motor, said: "I'm all thumbs when it comes to women. There have been a few that mattered. And you do. I've waited for you a long time. The minute I saw you I thought you'd been waiting, too. Not for me, maybe, but for somebody who'd love you and take care of you. Somebody who'd take the prim, intelligent look out of your eyes and put something shining in its place. Was I crazy? Was I wrong?"

Crazy? Wrong? When even on that first day before we'd even got to the inn door I'd felt like a giddy fool? "No," I said, "not in the least."

He stopped the car and took me in his arms. They were magnificent arms, just as I'd known they would be, and when in a moment he kissed me, that too, was just as I'd known it would be, complete, final, sweeping away all questions, all doubts.

Presently he moved the car into a little clearing off the road and we talked.

FROM THE BIBLE

● "Then said Jesus, Father, forgive them; for they know not what they do."
—Luke 23: 34.

Even in His agony, and although He had suffered so at men's hands, Jesus still had enough love in His heart to beg God to forgive them.

He had been married before, a wartime marriage. She was young, protected, and the long separation, the anxiety, were bad enough; but they had had a child, a son, born three months after he went overseas, and the child was retarded. She somehow blamed it all on him for going away, and three days before the end of the war filed a suit for divorce, charging mental cruelty. He got back to find the child in an institution and her living in Florida with a beer baron whom she later married.

That was what decided him to give up his job with a wholesale house in New York and come home. He had always wanted to come back to the mountains, to work with his hands, to make things, and he'd had some idea of having the boy with him; but that hadn't worked—the child wasn't well enough. He'd found a school, a good school for mental defectives, and once a year, at Christmas time, he brought him home.

In turn I told him about the young divinity student in Cairo and what a mess I'd made of it. He had wanted me to marry him right then and there before my boat sailed, but he was to have returned to the States in six months and I reasoned we could be married then, a real wedding with both our families present. He never forgave me for my caution, and I can't say that I blamed him.

Four months after I got back to the States he married the American Consul's daughter and stayed on in Egypt for ten years.

If I did not tell Garth about Laurel, the letters, or the real purpose in my coming to the inn, it was simply because

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there were so many other more important things to talk about. Laurel's affairs seemed remote and had, I felt, nothing to do with us and therefore could wait, or at least so I thought.

When we finally got back to the inn the sun was rising over the eastern ranges and Garth, on a note of triumph, said: "Your eyes are shining."

I suppose that they were still shining later that morning when on my way to breakfast they happened to light on the envelope addressed to Mrs. Rufus Bonsell III which lay on top of the pile of outgoing mail on Peg's desk.

My first impulse, primitive and heedless, was to destroy the poisonous reminder, as though by destroying it I could go on living on my little pink cloud, go on believing in the beauty of this place, the innocent charm of the people who inhabited it, could go on blindly, sweetly falling in love. But I didn't destroy it.

I stood staring down at it, my heart beating heavily as I realised, hard as it was to believe, that someone I knew, someone undoubtedly in the dining-room at this very moment, was the author of this letter whose contents I could guess only too well. The real horror to me was the now irrefutable fact that somewhere in this beguiling place there existed evil and cunning and that I, perhaps the most beguiled of all, was duty-bound to search it out.

I'd lost all appetite for breakfast, but I went into the dining-room and took the one remaining seat — between Preston Brown and Miss Cavendish. The latter turned to me with a smile as guileless as a child's and said she regretted having missed seeing me the day before.

"A dreadful pity," she said, as though we should never meet again, "as I'm sure we'd have so much to talk about. One meets so few intelligent women." And cravenly I found myself thinking: If it could only turn out to be her it would be so easy for everyone . . . just scold her and hide her writing paper along with her whisky.

ON my left Mr. Brown rather petulantly asked if I'd enjoyed the square dance and, without waiting for my reply, said: "Queer fellow, that man Garth, burying himself up here. I wonder what he's running away from."

I said rather crossly that on the contrary I thought it showed courage when a man chose to live in the way best suited to his talents and needs. Across the table Doty, eavesdropping, said she quite agreed, and besides saw nothing extraordinary in wanting to live in the place you'd been born, especially as it was so beautiful.

I remember thinking absently that Doty, at least, was one person I'd not even have to consider when I got down to considering the rest of them. I remember thinking that.

I only pretended to eat; the food stuck in my throat like sawdust. As soon as I decently could I excused myself and returned to my room and tried to compose a letter to Mr. Austin. I'd got no further than "Dear Mr. Austin" when there was a knock on my door and Chip came in to tell me Garth wanted to know if I would like to ride into Asheville with him to get the mail. Could a drowning man use a life-preserver? I would tell him all about the letter, about Laurel, everything.

In the shock of seeing the letter I'd almost forgotten that I no longer had to bear my burden alone. I would dump the whole sordid business on his capable shoulders. Just thinking about it made the burden seem not nearly so excruciating. But Chip rode into Asheville with us, sitting between us on the front seat.

When we got to the post office Garth took up the letters to be mailed, and I heard myself saying suddenly, impulsively, "I'll take them, I want to get some stamps." I don't know what I'd thought I could accomplish by examining the letter at closer range.

Like all the others Laurel had received, the address was typewritten. The only people at the inn who had brought their own typewriters with them were Preston Brown and me. But there was a typewriter in the study, and at one time or another I had seen almost everyone, with the possible exception of Miss Cavendish and the honeymooners, using it.

I stared hard at the small, square envelope. I even sniffed at it for some trace of tobacco or perfume, but it smelled simply like paper. Deflated, I shoved it through the slot with the others and went to collect the mail for the inn.

Continuing . . . I AM WATCHING YOU

from page 56

There was a lot of it, and I didn't discover my letter until I was back in the car. I knew from the return address on the outside that it was from Mr. Austin, and I wondered how I could control my curiosity until we got back to the inn. However, that was not necessary, because Garth had an errand at the hardware store, and while he and Chip were gone I opened it.

"Dear Miss Page:

"Thank you for your letter of the tenth. I think at last we may be getting somewhere. My client recognised two of the names you sent. One of them, Dorothy McCarthy, is not an unusual name, but you specified that she was a nurse, and that,

plus your further description of her, would seem to leave little room for doubt that she is the Dorothy McCarthy who nursed Mrs. Bonsell, sen., through pneumonia a year ago. The other name, that of Garth Heyward, is not usual. A man by that name was a friend of her first husband's . . ."

The words blurred before my eyes, and it was a few minutes before I could collect myself enough to go on reading.

"The Garth Heyward Mrs. Bonsell knew was a native of North Carolina, but your description of him as an employee of the inn rather conflicted

with her impression of him as a man of considerable talent and ability.

"However, according to Mrs. Bonsell, he has sustained some misfortune (a faithless wife, a retarded son), which might account for a certain deterioration in character. A deterioration which could also explain the letters. There is also the possibility of a motive in that Mrs. Bonsell says it was she who introduced Mr. Heyward's wife to the man she eventually ran away with.

"It would have been simple had only one of the names struck a note, but that there were two complicates things immeasurably. However, this is where we must rely on the human element. You, Miss Page. You have

met both of these people, possibly have come to know a little about them, their likes, dislikes, personalities, etc.

"With what you know about each of them, you should be able to hazard a guess as to which is the more likely suspect. Once you have done this we can handle the matter from there.

"Now that things are so nearly concluded, I must once again remind you to employ the utmost reserve and discretion. Let us hear as soon as possible what your conclusion is.

"Sincerely yours,

"J. B. Austin."

My first reaction, as automatically I folded the letter into its envelope and put the envelope into my pocket-book, was one of shock so intense

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that it amounted to panic. My hands, fumbling for a cigarette, trembled so I could hardly light the thing and my teeth were chattering as though I were having a chill. I inhaled deeply of the cigarette, and in a moment panic gave way to disbelief.

It couldn't be. There'd been some mistake. Some terrible, terrible mistake. It couldn't be Garth, but if not Garth then Dotty, and it couldn't be Dotty... a terrible mistake. It had to be. Tears stung my eyelids, and just then Garth and Chip came out. I forced myself to show some semblance of composure, but Garth wasn't fooled.

He looked at me anxiously and suggested that Chip ride on the outside going back, as I looked cold. When we finally, after what seemed to me an eternity of inconsequential chatter on my part, bafflement on his, got to the inn, he detained me when I tried to follow Chip out of the car.

"You've changed," he said.

Notice to Contributors

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junket
dessert

CARAMEL SMOOTHIE.

- Melt $\frac{1}{3}$ cup sugar over moderate heat, stirring constantly.
- Add $\frac{1}{3}$ cup boiling water and cook until syrup is golden brown and reduced to about $\frac{1}{3}$ cup. Cool to luke warm.
- Heat 2 cups milk to luke warm and add slowly to syrup with 1 teaspoon vanilla.
- Dissolve 1 Hansen's Plain Junket Tablet in a little water and add to mixture.
- Pour into individual glasses, allow to set, then chill.
- Before serving, top with sweetened whipped cream and add chopped walnuts. Serves 4.

Full of the good, substantial nourishment of pure milk in junket form... plus that 'something exciting and special' everybody will look forward to at dessert time. Simple to make—made in minutes.



- plain
- pineapple
- strawberry
- raspberry
- cherry
- almond

**HANSEN'S
JUNKET
TABLETS**

Continuing . . . I AM WATCHING YOU

from page 57

"You've changed since last night."

"Just call me Cinderella," I said, and burst into tears.

"There, there," he said awkwardly, patting my arm, and again, "There," as he produced a large white handkerchief, which I gratefully accepted. "What is it, Mimi?" Cupping my chin in his hand, he gravely examined my tear-stained face. "The face," he said, "is familiar, but the eyes are not. Such sad, frightened eyes today, when last night . . . Are you afraid, Mimi? Afraid of love?"

"Afraid of love?" I echoed. I almost laughed, but even with the crazy laughter bubbling in my throat I recognised the pertinence of what he had asked. It was a reasonable question. I'd been afraid once before, hadn't I? He had every right to think . . .

"Look," he said, "this is no place, no time . . . Come up to the cabin and have lunch with me. I've some leftover stew. We can talk there."

But the last thing I wanted right now was to be alone with him. To talk. I needed time. Time to think. To evaluate. "I trust you," Mr. Austin had written, "to use the utmost reserve and discretion."

"Please," Garth said. Looking at him—the rugged, tender man with the old eyes and the boy's smile—I thought, Discretion be damned! The question is, do I love this man or don't I? That is the only

question, and let me not confuse it, because if I do, between Mr. Austin and Laurel and my own stupidity I will lose him just as surely as I lost the divinity student so long ago in Cairo. And for much the same reason.

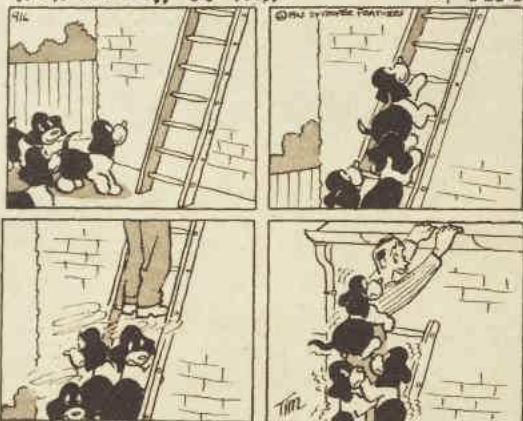
"I'd love to come," I said. "I need to. There is so much to tell you."

We left the station wagon at the inn and walked the

FOR THE CHILDREN

Wuff, Snuff & Tuff

by TIM



quarter of a mile up the mountain. The morning, which had started off chilly, had warmed up enough so that Garth left the cabin door open, and from my seat on the couch I looked out on soft April sunshine and a magnificent view of the valley and the mountains beyond.

He wouldn't let me help him prepare lunch, but disappeared into the back of the cabin, from which presently emanated a fierce clattering of pots and pans and the succulent fragrance of simmering stew.

He reappeared presently, carrying a tray on which were enormous bowls of the steaming stuff, a loaf of thickly crusted whole-wheat bread, and a bottle of red wine. Fortified by the food, relaxed by the wine, I forced out the question which had been burning a hole in my heart for hours. I said, "Garth, did you ever know a woman named Laurel?"

I did not imagine the narrowing of his eyes, the hardening of his jaw, and even though I reminded myself that the name Laurel evoked memories of his wife, my hands were a tight knot in my lap as I waited for his answer.

"Yes," he said slowly, wearily, brushing a hand across his forehead. "I once knew a woman named Laurel. She was married to a friend of mine, Oliver Bray. He died. I don't know what's become of her. Why?"

"Because that is why I'm here," I said. "She sent me here. For a purpose. That is why I was so unhappy this morning. That is what I want to talk to you about."

"Has it to do with me?" he said, scowling perplexedly. "No," I said. "nothing to do with you," and at once was sure that I spoke the truth. I began with my first meeting with Laurel in the hospital and omitted nothing, ending with the letter from Mr. Austin that morning.

He listened intently, interrupting me only twice. I told him about the death of Laurel's first husband and the implication of suicide.

He said, "Oliver would never commit suicide. Just wasn't the type. But he might easily drink too much and do just the sort of careless, stupid thing he did do."

And when I told him of the

letter to Laurel that I'd seen in the outgoing mail that morning, he interrupted me with an incredulous whistle. Apparently, until then the involvement of anyone we might know had been as unreal to him as it had to me.

"You're positive?" he said, and hunched forward in his chair.

"Positive," I said. "I even mailed the letter personally, remember, when we got to the post office, and then . . . I drew the letter from Mr. Aus-

tin, if she knows Laurel. If you don't Mr. Austin will, and not nearly so nicely."

"And supposing she denies it?"

"She won't," Garth said. "And if she does, I'd believe her."

"But the facts," I protested.

"All the facts—"

"You're getting off the track," Garth said, and got up and came and sat beside me and took my hands in his. "We're not dealing with facts; we're dealing with people. Dotty is your friend, isn't she?"

Mutely I nodded.

"Then where is your faith in people, in your own judgment?"

But all my life I'd dealt in facts—two and two make four. No one had ever denied it. "I'm afraid," I moaned. "You've got to help me, Garth. You've got to get me out of this somehow."

"There's only one way out." He smoothed my hair as though I were a child who'd come to him with a bruise.

"Anything you say. I can't think any more."

"Go to Dotty, right now before you lose courage, and ask her if it is she who put that letter in the mail."

"Must I?"

"I think so."

"For you, then, I will."

"For yourself," Garth said.

Walking down the mountain alone, I did lose courage. Garth's absolute assumption of Dotty's innocence had seemed, when I was with him, more logical than fact, but now I was alone again with facts.

I found Dotty curled up with a book in the television room, and when her round face lighted in a smile at the sight of me, I couldn't help but feel that, no matter what the outcome, Garth was right in wanting me to see it through honestly.

Dotty, unaware of my discomfort, said: "Where have you been all afternoon? Chip said you were up gossiping with her future husband, and I must say you look all of a flutter. Is it love with you two?"

I smiled in spite of myself, swept some magazines off a chair, and sat down. "It would seem so," I said, and lighted a cigarette and wondered how to begin—and heard myself saying in a voice that sounded almost natural:

"Dotty, you say Miss Cavendish writes a lot of letters; maybe you can help me with something. I've a good friend in New York, Laurel Bonsell, and this morning I saw a letter addressed to her in the mail. I've been wondering who our mutual friend could be, Laurel's and mine. Perhaps you could ask Miss Cavendish if she knows her."

"She doesn't know her," Dotty said matter of factly. "I'm the one who put the letter in the mail."

"You?" The room spun around and slowly, sickeningly came to rest. And there was

Dotty, looking just as she always had. Nothing had changed. "I took care of her mother-in-law when she had pneumonia about a year ago," Dotty was saying in a voice that hadn't changed, either. "Quite a rough case it was, but I got awfully fond of the old girl. Do you know her?"

Numbly I nodded. "Quite a weirdy, but she has a lot of character. Not all of it good, but character just the same. And she liked me. Still remembers my birthday and sends me something at Christmas."

"And that is how you met Laurel?"

Suddenly she looked at me sharply and said: "Is this a third degree?"

"Heavens, no!" I lied, and flushed as I always do when I lie, and added breathlessly, "It's just that Laurel is a good friend of mine."

"Actually," Dotty said, "I hardly know the young Mrs. Bonsell at all. She and her husband were away most of the time I was there. But it seems she has some sort of childish yen to get letters and doesn't get very many, so every so often the old lady writes her one and sends it to me all stamped and addressed to put in the mail for her. People!"

Dotty grinned and shrugged and shook her head. "You never know, do you? I've often wondered what the old lady finds to write to somebody she sees every day."

"That," I said, and I could have hugged her, "would undoubtedly amaze you!"

THE END

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"Judy's hair used to be straight, but since her mother has started using Curlypet on it, her hair's all lovely curly and wavy."

"Her hair smells beaut, too!"

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Curlypet

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OUR new serial, which begins in next week's issue, is "THE COUNTRY OF MARRIAGE," the latest novel by the Australian author Jon Cleary, who wrote "The Sundowners," the book of the film.

"The Country of Marriage" is a story of a happy marriage, but yet a marriage which was to know its moments of conflict when Adam Nash and his wife, Belle, were faced with a momentous decision.

The decision was should the Nash family leave England, where they had lived for their seventeen years of marriage, and go back to Belle's own country, Australia, where they had met during World War II.

Adam is aware that whatever decision is made it has to be the right one, for it is one that will change their whole future life and that of their young children.

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"Over here," said the voice, and it seemed to come from the hassock there by the fire.

There she sat. I didn't just dream her up because I had inner tensions. She was about six inches tall and she sat on the very edge of the hassock, swinging legs that were beautifully covered with sheer hose and feet shod in high-heeled blue pumps. She had a compact in her hand and she was powdering the smallest nose you ever saw.

"You've never seen anything like me before," she said complacently. "Move over here closer and sit down on the floor. I can't crane my head up to talk to the top of a great big woman like you."

I sat down. What else? I felt like a giant. One smack from my heavy paw would have sent her off her perch and into the fireplace. Not that I had any inclination to touch her. I was completely awed, and speechless. I thought about Alice in Wonderland and an old comic strip called *The Teenie Weenies*.

"I'm real," she said, and she reached over and gave me a poke with the tip of a tiny red umbrella. I felt the touch. She laughed then and suddenly looked so sweet and cute that I had to be friendly even if this did turn out to be a high-powered dream.

"I'll bet you haven't thought about fairies since you were in the third grade," she smiled as she drew out the smallest lipstick you can imagine and used it as a pointer to emphasise her remarks before she worked on her lips.

"It is quite probable, even,

Continuing . . . HER DEAREST WISH

from page 25

that you don't believe in fairies. If that is true, we will have difficulty getting through to each other."

"Fairies surely don't wear blue wool suits and a hat that is the most beautiful shape I ever saw," I ventured.

She looked pleased and patted her hat in a way women have. "Designed by a darling Frenchman, a real artist in cloth. Then he found this perfectly wonderful leather man who made the shoes and bag. Isn't the work exquisite? Look at the gloves, too."

"How in the world?" I asked. "Oh, he does them in full scale and then I reduce them in size," she said. When I looked blank, she explained: "It's a little like the way you people enlarge or reduce pictures. You don't lose any detail or take anything away, do you?"

Bill's business is taking wonderful pictures of people and things and I know all about enlargements and reductions. So I began to feel on more solid ground.

"I always thought fairies wore gauzy wings and pastel cobwebs," I said.

"You are an expert on what fairies wear, I suppose," she snapped sarcastically.

She pulled off her smart little hat and laid it down beside her. My Ann would have loved it for a doll. She ran her fingers through her hair—it was slightly curly and quite short—the sort of hairdo I would give anything to achieve instead of the "casual" effect I get with mine.

I looked away from her. I stared at the dustcloth I had so recently wielded in this room. My container of brass polish was still there and the beautiful little cherubs were still metal, still cold, still unmoving. Surely if I were off my rocker they would have come to life as many times as I had cleaned their little faces and polished up their wings. I looked back at her and she seemed relaxed and sweet again. She had found a flaw in a fingernail and was working away with her file. Such a file!

"Look, toots," she said, pointing it at me to emphasise her point, "you are the most fabulously lucky woman in the world."

"I've known that for years," I told her. "I've got everything a woman wants."

She raised her tiny eyebrows

and rolled her eyes at me in exasperation. "Suppose I start all over. You are today the most fabulously lucky woman in the world. I am a fairy, blue suit and all. I have appeared in mortal form so that you can see me. Every hundred years I do this for one person. Can you figure out what I am leading up to?"

She stopped and looked at me expectantly.

"I'm not sure," I said, sort of feeling my way along. "But if there is anything I can do for you I'd be awfully glad to do it. I never had a fairy around before, you know. Would you like something to eat or drink? The coffee is fresh and hot—it always is around here."

SHE threw back her head and laughed, and the sound was lovely, like those glass chimes mother used to hang on the porch for the breeze to tinkle.

"People are not usually concerned with doing a fairy a favor, young lady," she said. (I liked that "young lady.") "They are usually pretty quick to figure the other way around. Today, this very hour—you are to have any wish granted."

I could only sit there and look stupid. (You can understand by this time, can't you, why I have hesitated to tell any of my friends what happened to me? I have sat with them through several bridge sessions since and never said one word. They probably think Bill and I have found a new vitamin pill. I can't even tell Bill or the children. But I'm having a ball, as Jimmy expresses it, just writing it all down.)

"Take your time," she smiled patiently. "Don't rush at it and then perhaps later wish differently. Just remember, this is a big deal. A once-in-a-lifetime thing. You make a wish and I make it come true."

I couldn't stand that expectant look any longer. "I wouldn't know what to wish for."

"There are lots of things to want," she pointed out. "Money, power, health—the ability to paint, or sing, or dance like Pavlova. The last woman I talked to wanted four children and felt she couldn't wait to have them

one at a time. I gave her two sets of twins. It seemed such a ridiculous thing to want that I never did go back to check on how she got along. She probably thought they were wonderful."

"You sent her twins? How? I mean, did you leave them on her doorstep in baskets?"

"Don't be ridiculous. The whole matter went through regular channels and looked perfectly normal to the public. Even her husband didn't know there was any hanky-panky. Nine months, and a double bundle from heaven. Ten months later, another set. Probably the woman herself thought it was just brought on by indigestion and that the cause of it all was in the other side of the bed. Oh, well, you'll probably rationalise me right out of existence, too."

"Well, I wouldn't want four more children. I have three already, and I'm awfully fond of them."

"How about money? Lots of money. Enough to buy anything you want. An air-conditioned limousine, the biggest and best. Nassau or Jamaica in the winter. Maids to do your bidding. Fabulous furs."

She reached back on the hassock and picked up a tiny fur coat, so soft and smooth it might have been made of spun honey. She stroked it and held it to her chin. I itched to touch it, too, but I do not envy women who stroke furs and croon to them. I think how lucky are we who have held a baby's head up under our chin and crooned a little from pure happiness over its softness.

"I really don't want furs very much," I told her. "I couldn't go to Jamaica or Nassau in the winter, because the children have to be in school. A new car would be nice, but our old station wagon will haul a whole Scout troop with no worry about damage, and when I scrape the white side walls on the kerb as I park no one says anything, because they aren't white any more, anyway."

"What about jewels?" "My engagement ring is a pearl, but it was Bill's mother's and it means more to me than a new diamond would."

"Far be it from me to talk you into anything," said the fairy, carefully considering her manicure. "Health?"

I crossed my fingers carefully, as I always do before I brag. "We're so healthy."

Fashion FROCKS



● Ready to wear or cut out ready to make.

NOTE: If ordering by mail send to address on page 63. Fashion Frocks may be inspected or obtained at Fashion Patterns Pty. Ltd., 645 Harris Street, Ultimo, Sydney. They are available for only six weeks after date of publication. No C.O.D. orders accepted.

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"Why don't we just put away that oriental rug?"

Look," I hedged, "how about that coffee? We could drink it here by the fire. Maybe if I had a cup of coffee I could figure out what I want to wish for."

She gave me a sharp glance, and then she smiled and agreed that she would like a small amount, very hot and very black.

I flew to the kitchen, leaving her sitting there on the hassock, apparently getting ready to light a cigarette. I didn't stop to make sure, for I had had about all I could take for a little while. (If I were reading a story like this, right about here I would conclude that in the last paragraph the human would stretch her arms and find she had gone to sleep over her brass andirons. This time I'd be wrong. No one had been asleep.)

I looked around my kitchen, so calm and peaceful, and no fairies sitting around. I almost patted my silver tray as I got it out for some biscuits. I reached for two of my best cups and saucers, for it isn't every day you serve a fairy.

THEN I remembered a few weeks before Ann had brought down the fragile china doll-size teaset which Bill, that long-ago Christmas, had said wasn't fair to give such a little girl, but which I held out for because I wanted her to know what beautiful things were like even if some broke.

So now I reached around and found a cup and saucer small and pretty enough for that very sophisticated fairy who was sitting on the edge of my hassock, smoking a cigarette.

I paused to wonder a moment if the cigarette had a filter tip, and the amusement I got out of the notion braced me up enough to pour the coffee, put it on a tray with the biscuits,

take a deep breath and one last look at that quiet, normal kitchen of mine, then push on through the swinging doors to the living-room and my visitor.

There she sat, her hands clasped about the knee of one crossed leg and her foot swinging. She was obviously pleased with the tiny cup and saucer, and seemed to get real pleasure out of the coffee. She picked up a crumb of a biscuit.

"This is the first time I ever tried mortal food. It always looked mortal dull to me. But people seem to get a great deal of pleasure out of consuming it. You must be considered a pretty good cook."

"Thank you. My family thinks so, but I'm not really. If it weren't for those magic mixes—"

"Magic?" asked the fairy. "Well, not real magic like you have. They mix up stuff in great barrels and shovel it into little boxes, and when we put water with it and beat hard it turns out cakes and biscuits like the ones mother used to wish she could make. It saves a lot of time."

"And what do you do with the time you save?" She really seemed to want to know. "Anything that really inspires you? What takes hold of your heart and mind and makes you feel that everything is worth the effort?"

You can't explain to someone like her that what really makes you happy is having your husband come in in the evening and act as if home is the mirage in the desert and you are the queen. Or how you felt yesterday having your daughter put on the aqua-blue dress you had designed just for her and, on her way to a fifth-grade party, stop long enough to say, "It will be the prettiest dress there."

You can't tell her how you feel when the children are all

To page 61

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Continuing . . . HER DEAREST WISH

from page 60

asleep for the night and the dog settles down on your feet in such trust that you let numbness set in rather than disturb his sleep.

Said the fairy, "I'm sure you must be happy in your own way; it's just that I don't understand it. Let's get back to this wish business."

"I'd like to talk to Bill about it," I told her.

"Well, you can't," said the fairy. "This is strictly between us girls. Come on now. I've got to fade out of here very shortly. You surely aren't completely satisfied, are you?"

"It's not that I think I have it made," I explained. "It is just that what I lack is sort of basic, and fairy or no fairy, my problem is here to stay."

"Nonsense!" she replied briskly. "Come now. I can do anything. Let's have it."

"What I really want and have always wanted," I began, trying to think this through carefully so that I wouldn't make a mistake, "is hard to put into a single wish, unless you might say that what I wish for is Basic Improvement. Is that possible?"

"It is possible," she replied.

"Well, then, I would like to be brighter but not enough so to offend anyone. Just bright enough so that the chequebook comes out right each month and I don't get panicky when they ask me for an opinion in a committee meeting. I don't want to rewrite Einstein's theory or know as much about making pictures as Bill does; I just want to be able to do more than be sympathetic and motherly when Jim gets into high school and brings home his schoolwork."

I was beginning to get warmed up to the subject and she looked so interested that I kept going.

"I would like to be more skilful. I'd like to be able to fix my ironing cord myself and drive a nail straight if the boys aren't home. I don't want to do gourmet cooking, but I do wish I could roast a beef without worrying, and bake pies like the ones Bill's mother makes. And I wish I were a better mother. Bill says the children will have lots worse than an impatient mother to put up with, and they should learn early."

"Very interesting," said the fairy. "And not impossible at all. Is that all you had in mind?"

"No," I admitted. "I'm coming to the most important part of it all. I wish I were more nearly beautiful."

"Which kind of beauty do you favor?" she asked. "The classic madonna type, the fiery Latin, the doll-faced blond, or - heaven forbid - do you have some multi-measured, open-mouthed, panting movie siren in mind?"

"Oh, no," I exclaimed quickly, for fear she might have some sort of magic wand and make me over right then and there. I didn't want Bill coming home that night and taking Marilyn Monroe in his arms. I didn't want her hanging over Jim's bed to tuck in his covers either. Not at that in-between stage he is in.

And goodness knows what a woman like that might do to Ann and Billy, even though it was really me in disguise. Probably none of the stuff they say about those sexy movie stars is really true, but all the same. I am me. I surely couldn't still be me and look that different, could I? You see my problem?

The fairy seemed to sense my confusion. "Take your time," she said. "Now, just how beautiful would you like to be?"

"I still want to be me," I explained, "so we can't go too far."

"Where shall we start?" she asked.

"At the top. With my hair," I said. "Leave it the color it is, but make it do something. So that when I wash it, it will lie the way yours does and I won't look as if I just came in out of a windstorm. Brighten up my eyes and take away these shadows that keep getting darker. Pull my facial muscles

that - Bill would never get over that much of a change. I think women look so smart in their clothes when they are about five-six or five-eight, don't you?"

"I never thought about it that way," said the fairy, glancing down the full length of her six inches.

"If you were a woman, instead of a fairy -"

"Heaven forbid!" She shuddered.

"I'd expect you to be about

What does impress Bill? We never go to a party that he doesn't tell me I'm the prettiest one there. Every time he comes home he grabs me and tells me that I'm the best thing he has seen all day. Even when other women take him aside or come to see him about pictures, he conveys such pleasant-natured, impersonal interest that only a dope would think she was getting any place with him. Oh, I knew what impressed Bill; it was just that I have always felt a photographer of his ability should have married a gorgeous model with a real brain.

"It doesn't take much for

IN AND OUT OF SOCIETY

By RUD



tighter, but not back to the way they were at eighteen. Bill says that I'd look pretty silly with the face of a girl of eighteen after all the living we've done. Do you see what I mean?"

"I think so," said the fairy.

"Go on."

"I'd like to be a couple of inches taller, but I can't ask for

that height. I'd like to have arms a little fuller and ankles a little smaller. I'd like to be just enough improved to impress my husband and not enough to look really different."

"That is a fine point you are drawing there," she said. "How much does it take to impress your husband?"

me to impress Bill," I tried to explain. "What I want is to offer him more. Last, but most of all, I want my middle section improved."

"Something like thirty-six-twenty-four-thirty-six? I do get around this world, you know, and I have noticed this positive obsession you people have for these central-area measurements."

"It's all mixed up with something we call sex appeal," I tried to explain. "A woman who has those kinds of measurements is much admired, especially by men."

"I see," said the fairy. "In fact, this bulgy creature is about all I do see when I look at the billboards, magazines, and newspapers that you people produce in such quantity. Personally, I think she is repulsive."

"So do I," I told her. "Bill makes lovely pictures for all kinds of ads and his girls never turn out like that. He says a bathing suit has no business trying to sell a typewriter. Bill is a real artist. You should see some of the things he does."

"I'm beginning to think he is quite a man," she said, and laughed. I laughed too, though it's really the truth. He is quite a man. "I understand what you want," said the fairy. "It's only fair to tell you, though, that you aren't asking very much of a fairy who only comes into sight once a century. Ah, the wishes I have granted! I think I'll just add a diamond ring. You ought to have something to hold in your hand to remember me by."

"Goodness! What would Bill think if he came home and there I was with a great big diamond?"

"I don't operate that way any more," said the fairy. "It created too much shock. I learned better hundreds of years ago. Just remember the lady and her two sets of twins when you find yourself wearing a diamond."

She flipped open a magazine on the table. "Here," she said. "If anyone asks, you can tell them you are following this do-it-yourself beauty plan. See - here it says you should brush your hair a hundred strokes a night, here it tells you how to bend to reduce your middle, here is an article on eye care and make-up."

"I've tried those things before," I protested. "I never can make it past two or three days."

"This time you can," said the fairy. "I will be producing the results. You will just be going

AS I READ THE STARS

By EVE HILLIARD: Week starting April 18

- | | |
|---|--|
| <p>ARIES MARCH 21-APRIL 20 ★ Lucky number this week, 1. Gamb. colors, yellow, black. Lucky days, Friday, Sat.</p> | <p>★ Dreams and inspiration are fine if they fire your enthusiasm to make them facts. Consider ways and means, consult your purse. Buy with what you have, but compromise if too ambitious.</p> |
| <p>TAURUS APRIL 21-MAY 20 ★ Lucky number this week, 6. Gamb. colors, lt. blue, gold. Lucky days, Sunday, Monday.</p> | <p>★ When you see misunderstandings or inefficiency, you may take charge of a project which is going astray. Your sign is both patient and determined. You could win the thanks of several associates.</p> |
| <p>GEMINI MAY 21-JUNE 21 ★ Lucky number this week, 7. Gamb. colors, tricolors. Lucky days, Thurs., Sunday.</p> | <p>★ You have quick wits; don't scrap your opinions on the advice of others. If finances have got out of hand, economize. In love affairs, use your intuition. If in the wrong, admit it.</p> |
| <p>CANCER JUNE 22-JULY 22 ★ Lucky number this week, 6. Gamb. colors, navy, green. Lucky days, Wed., Friday.</p> | <p>★ If you play any game, step up your practice. If you have a hobby try turning it into a money-spinner. Love affairs blossom, particularly among young impressionable subjects.</p> |
| <p>LEO JULY 23-AUGUST 22 ★ Lucky number this week, 4. Gamb. colors, brn., orange. Lucky days, Sat., Tues.</p> | <p>★ Your stocks are rising among family, workmates, friends. You may be asked to do a difficult thing and acquit yourself with credit. If being married, the stars promise years of happiness.</p> |
| <p>VIRGO AUG. 23-SEPT. 23 ★ Lucky number this week, 8. Gamb. colors, black, rose. Lucky days, Wed., Sunday.</p> | <p>★ You may revisit a place with romantic associations. Journeys are more likely to be taken for pleasure than on business. In certain cases there will be romantic overtones.</p> |
| <p>LIBRA SEPT. 24-OCT. 23 ★ Lucky number this week, 5. Gamb. colors, grey, lt. blue. Lucky days, Sat., Monday.</p> | <p>★ You may have counted on receiving money, or a special invitation. You get more than you expected. Should your beloved have been fortunate in a business matter he might give you a present.</p> |
| <p>SCORPIO OCT. 24-NOV. 22 ★ Lucky number this week, 2. Gamb. colors, white, black. Lucky days, Friday, Sunday.</p> | <p>★ Your sign takes love seriously. For some, this period will see the start of a life-long love affair. If married, you and your partner draw closer together, perhaps after stress.</p> |
| <p>SAGITTARIUS NOV. 23-DEC. 20 ★ Lucky number this week, 9. Gamb. colors, red, grey. Lucky days, Thurs., Monday.</p> | <p>★ There are so many things on the agenda, you are in danger of scrapping the lot. Your interest must be maintained, because results will influence the future. Romance will take second place.</p> |
| <p>CAPRICORN DEC. 21-JAN. 19 ★ Lucky number this week, 7. Gamb. colors, silver, blue. Lucky days, Thurs., Sat.</p> | <p>★ You could miss out on more than one opening because you are too timid. You must take risks if you wish to attract a handsome admirer; act with confidence and poise.</p> |
| <p>AQUARIUS JAN. 20-FEB. 19 ★ Lucky number this week, 9. Gamb. colors, rose, mauve. Lucky days, Sunday, Tuesday.</p> | <p>★ A member of the family could have a distinction conferred. A do-it-yourself undertaking is under good aspects. You will be better off if you put the emphasis on home life.</p> |
| <p>PISCES FEB. 20-MARCH 20 ★ Lucky number this week, 3. Gamb. colors, violet, grey. Lucky days, Friday, Monday.</p> | <p>★ The way you manage people and events will be the deciding factor in any undertaking. Turn on the charm, persuade rather than command. If things go wrong, don't withdraw into your shell.</p> |
- [The Australian Women's Weekly presents this astrological diary as a feature of interest only, without accepting any responsibility whatever for the statements contained in it.]



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To page 62

through the motions to make it look reasonable. Now let's see — your mind. This has to look reasonable, too."

I know she would rather just have waved her wand and finished the whole deal in one afternoon, rather than figure out how to accomplish my transformation unnoticed. Suddenly she rose and sort of floated over to the bookcase. About a dozen books appeared on the table beside me.

"There," she said. "If people know that this winter you have actually read all these books through, they will expect you to show signs of intellectual achievement."

"I don't get much time to read any more." I flipped open the books and every one of them I had meant to read, but never had. "When the children came along and the ironing got heavy and the house needed dust-

ing, I just about quit. Bill reads a great deal and I sort of depend on him. And then I've got to watching TV, because I'm tired in the evening."

"You'll find that tonight you are not tired. Your wish will start working as soon as I leave and you will read — and understand — all these."

She explained that if I felt the magic was dimming — in fact, she said, if the reading were not pure pleasure — I should rub the diamond ring I would be wearing and everything would be all right.

"One other thing," she said, her face screwed up thoughtfully, her finger to her forehead. "You are going to be a master of languages."

"All at once?"

Continuing . . . HER DEAREST WISH

from page 61

"Oh, no. Let's see. Tomorrow morning in the paper you will find a story to the effect that a group of people are going to start learning French together as a social activity. You join them. Later on, you tackle another language, and I will be there, too."

She rose, gathered up her little hat, and adjusted it properly. She threw her fur coat about her shoulders in a most elegant way, drew on her gloves, and picked up her purse and umbrella. Every movement was graceful and I was fascinated.

She turned and saw the look on my face. She laughed.

"It's all pure swank. I don't really need a fur coat any more than I need an umbrella, but I like the total effect. I went through that gauzy-wing, pastel-cobweb period you were referring to, but I got no charge out of that. You should have seen my tunics during the Roman Empire."

Her mind came back to me across hundreds of years and thousands of miles. She came over quite close to where I sat on the floor and put her hands one on either side of my face.

"Are you quite sure," she said gently, "that you wouldn't like a lot of money? Or power? Or a golden voice?"

I shook my head. I was too disturbed to give her my thanks.

"Be happy with your wish."

"I will," I said, but she was gone and I was alone in the living-room.

I sat there quite a while, fingering our own books that she had laid on my side, and trying to decide whether I could still get a whiff of her perfume. My polish tin was right there by me, so I finished the second chemo then got to my feet and put my cleaning tools away. I remembered to gather up the cups and wash them and put them away. The children would think I had slipped a cog if they came in and found a doll cup with a drop of coffee still in the bottom.

They were late getting home according to the arrangements she had made at noon. Billy came first, and I couldn't help wondering if he would notice anything. Six is very old, but Billy is very perceptive. And what were his first words?

"Hey, good-lookin', what's cookin'?" And he gave me a big hug.

I could feel the fairy's magic at work, and my heart pounded at the prospects. The years of knowing — and trying to keep secret — that I was really inadequate were all over. I could face my family and the whole world with confidence.

I was feeling mighty gay by the time my two others came in. Ann had a hug for me, and Jimmy discussed problem! I had been of the opinion that he had thought eighth-grade arithmetic was not my field, but he asked me what I thought and I found myself telling him. Not only that, what I thought turned out to be exactly right.

"What a brain!" He whistled, and left me mixing my batter in a roiling cloud.

If you have stayed with me this long, you aren't going to be much surprised at anything I tell you at this point. I had just put the blueberry muffins in to bake when I heard the back door open and there was Bill. He is so big and tall and redheaded — are all three of the children — that he almost fills the doorway, and that is as nice a doorway decoration as I ever hope to see.

HE

was holding something high above his head, and as he walked over to him he caught me with one arm and with a great sweeping gesture handed me a ring that had obviously been on muddy ground.

"Jewels beyond compare!" he intoned in a dramatic voice. "And a for my Beautiful Bride!"

I knew right away what it was.

I took it over to the sink and cleaned it with my vegetable brush. "Bill, this is valuable."

"So are you. You are worth more to me than a king's ransom."

I love Bill's kidding, but I had to know. "Where did you get it?"

"Fact or fiction?" he asked. "Shall I tell you about the pirates I met on the way home? Or the good little fairy? Or shall I admit that I found it on the ground close to our side walk?"

The setting was lovely, the central stone was huge, and there were two smaller ones on each side. Even Bill opened his eyes a little wider when he held it out for him to look at again.

"It is mighty gorgeous, doll," he said. "So don't get too attached to it. The owner will be looking for it. We will advertise and see what happens."

I knew nothing would. It was the ring the fairy meant me to have.

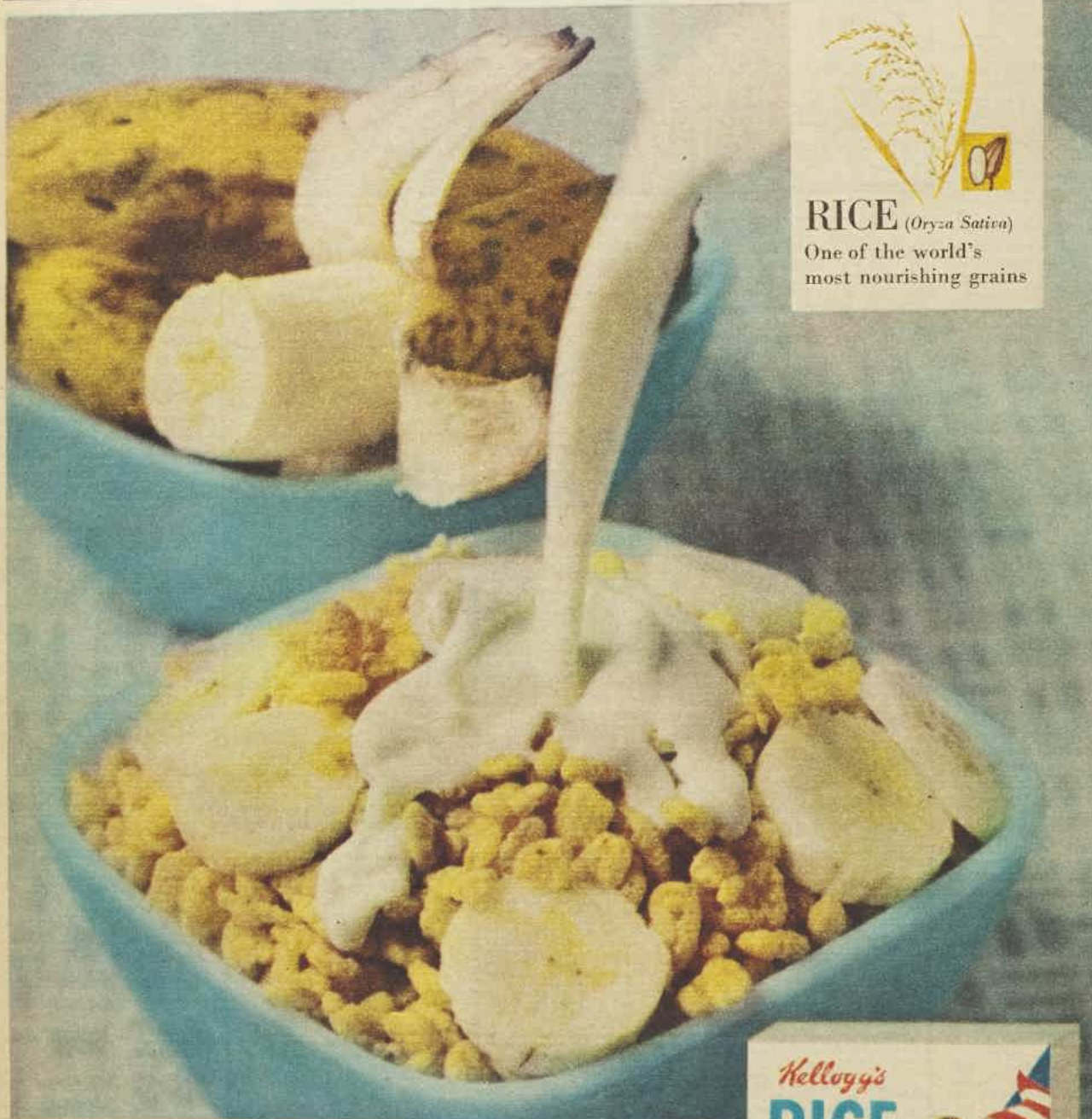
If we went somewhere and I felt that all the other women had more style, I had only to give my ring a turn and suddenly I knew I was all right. When my French lessons seemed a little difficult, I had only to glance at my finger.

Everything the fairy promised me came true. I made a great show of exercises, reading, and such, and there never was a time when anyone seemed astonished or puzzled at the changes in me. It has worked out beautifully.

I often wondered if the fairy ever came back to check on me. I had a feeling she was around yesterday. She asked me to come down to the studio and let him start a series of pictures. First he just teased me and said beauty was only relative, and that I was a relative of his by marriage. Then he got sort of solemn, and I felt a little prick on my arm that could have been from a small red umbrella.

He said, "I want an honest picture of you. My camera is my eye, and beauty is in the eye of the beholder."

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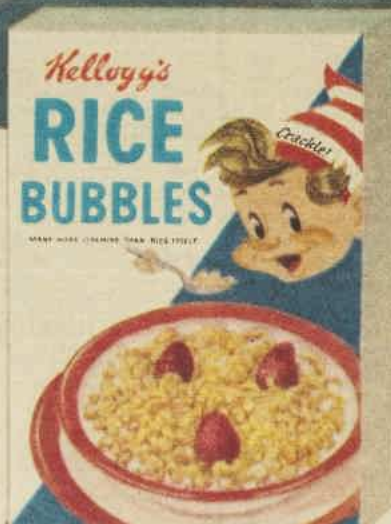
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NO REASON?
WAS WORTH
MILLION?

IN THE OLD DAYS ART T
MADE SECRET DEALS
INSURANCE COMPANIE
WHO BOUGHT BACK
STOLEN PAINTINGS--
NO QUESTIONS ASKED
--BUT THAT'S
STOPPED--

THAT GOYA I
SHOWED YOU
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